

# SEATTLE RESTAURANT WEEK

\$65 - THREE COURSES  
W/ AMUSE BOUCHE  
SUNDAY, MAR 30 TO  
SATURDAY, APR 12  
(NO TAKE-OUT)

## AMUSE BOUCHE

(CHOOSE ONE)

BEEF TARTARE ❖ (NF, DF)

GIARDINIERA (V, GF, NF, DF)

SMOKED MUSSELS AND CLAMS ❖ (GF, NF, DF)

## FIRST

(CHOOSE ONE)

5 SPICE PORK BELLY (GF, NF, DF)  
crackling, frisee, pickled fennel, mango chutney, fig balsamic

KOMBU CURED HAKKAIDO SCALLOP ❖ (GF, NF, DF)  
chive skordalia, red onion jam, herb salad, crispy shallot

SMOKED CAULIFLOWER (GF, DF, NF, V)  
beluga lentils, miso broth, lemon-grass, pickled fresno

## SECOND

(CHOOSE ONE)

RABBIT PAPPARDELLE (NF)  
hand-cut pasta, ragu, herbs, pecorino romano

SPRING RISOTTO (VEG, GF)  
fiddlehead ferns, asparagus, peas, pesto

BROILED AIRLINE HALF CHICKEN (GF, NF)  
(PLEASE ALLOW 20 MINUTES FOR COOKING)  
labneh, charred broccolini, grapes, allepo honey gastrique

## THIRD

(CHOOSE ONE)

CHEESE CAKE (VEG)  
chocolate hazelnut streusel, raspberry

MELETTI MOUSSE (VEG, GF)  
cherry syrup, orange chocolate, pistachio

SORBETTO OR GELATIAMO GELATO  
ask your server for flavors

V — VEGAN  
VEG — VEGETARIAN  
NF — NUT FREE

DF — DAIRY FREE  
GF — GLUTEN FREE

❖ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS