

A E R L U M E

HONOR · REVEL · GATHER · PRESERVE

SEATTLE RESTAURANT WEEK

\$65 per person, plus service charge & tax

Course One

choose one:

CITRUS MARINATED BEETS
roquette, lemon thyme chevre, pistachio,
shaved horseradish, extra virgin olive oil

WHITE ASPARAGUS SOUP
shaved asparagus salad, citrus crema

Course Two

choose one:

SOY CURED PORK LOIN*
crispy vermicelli, garlic-chili oil
brussels sprouts, orange miso glaze

SURF & TURF DUO*
3oz wagyu cadera steak, grilled prawns,
mashed potatoes, grilled asparagus, harissa aioli

GREEN PLATE SPECIAL
seasonal, vegetarian

Course Three

choose one:

ETON MESS
crisp meringue, banana whipped cream,
boozy berries, berry coulis

CHOCOLATE CRUNCH BAR
nutella, chocolate mousse, raspberry

Substitutions will be politely declined

Our professional service team receives industry leading compensation including commissions on sales, health insurance, 401K, and extensive education and training for a successful career path. To make that possible, a 20% service charge is included on each check. Aerlume retains 100% of the service charge.

*State law requires us to inform you that consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.