

Seattle Restaurant Week

\$65 per person, plus service charge and tax

COURSE 1

choose 1

FARM GREENS

dried cranberries, watermelon radishes,
cucumber, pear vinaigrette

CHOWDER

new england style

WICKED SHRIMP

sautéed with our custom wicked spice

COURSE 2

choose 1

2 4oz FILET MEDALLIONS AND PRAWNS
mashed potatoes, asparagus, cabernet demi-glace

GRILLED SALMON

broccolini, bagna cauda, lemon beurre blanc

CURRY CAULIFLOWER STEAK

spring pea hummus

COURSE 3

choose 1

CHEESECAKE

coffee flour pistachio granola,
blackberry lemon sorbet, strawberry gel

DARK CHOCOLATE SEA SALT POT DE CREME

Potato chip bark, marcona almonds,
salted caramel ice cream

SEASONAL SORBET

AQUA
by El Gaucho

*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. A 20% service charge is included. 100% of this service charge is retained by El Gaucho. Separately, our servers receive industry-leading commissions based on their sales. Gratuity is not expected and entirely optional. Our management team is happy to answer any questions you may have.