

Seattle Restaurant Week

\$65 per person, plus service charge and tax

COURSE 1

CHOICE OF:

WICKED SHRIMP

sautéed with our custom wicked spice

MIXED GREEN SALAD

dried cherries, julienned pear, candied pecans,
fuji apple vinaigrette (df, gf, vegan)

CURRIED WINTER SQUASH SOUP

crispy sage, spiced pepitas, crème fraiche,
(vegetarian, gf, df upon request)

COURSE 2

CHOICE OF:

GRILLED NIMAN RANCH TOP SIRLOIN CULOTTE STEAK

mashed potatoes, asparagus, mushroom bordelaise
(gf, df upon request)

PAN SEARED STEELHEAD

carrot apple ginger nage, delicata and butternut squash,
kale, lemon chili butter (gf, df upon request)

BLACKENED TOFU

wild mushroom and corn succotash (vegan, gf, df)

COURSE 3

CHOICE OF:

CRÈME BRULÉ

fresh berries (gf, vegetarian)

DARK CHOCOLATE GANACHE

chantilly, hazelnuts (vegetarian)

SEASONAL SORBET

fresh berries (gf, df, vegan)

El Gaucho

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.

**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.*