

Seattle Restaurant Week

\$65 per person, plus service charge and tax



COURSE 1

CHOICE OF:

INSANE TRUFFLE SOUP

seasonal mushrooms, black truffle, cream

MIXED GREEN SALAD

kiln dried cherries, julienne pear,
candied pecans, apple vinaigrette

COURSE 2

CHOICE OF:

GRILLED TOP SIRLOIN

4oz, mashed potatoes, asparagus, confit tomatoes,
peppercorn demi-glace

GRILLED HALIBUT

6oz, creamy polenta, corn pancetta, leeks

MUSHROOM RISOTTO

breadcrumbs, reggiano

COURSE 3

CHOICE OF:

CRÈME BRULÉ

fresh berries

SEASONAL SORBET

fresh berries

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.*