



DINNER

SEATTLE RESTAURANT WEEK

March 30 - April 3 & April 6 - 10

Three courses for \$65 plus tax and service charge per person.

STARTERS

House Salad
Mixed greens, toasted hazelnut,
Cascadia cheese, apple,
balsamic vinaigrette. **GF**

Baked Yearling Oysters
Nettle-pine nut pesto butter. **GF**

ENTRÉES

Spring Halibut
Oregon hazelnut-wild arugula pesto, Peruvian potato cake,
roasted Washington asparagus. **GF**

Northwest Seafood Pasta
Salmon, halibut, shrimp, clams, tomato, arugula, spring mushrooms, rigatoni.

Braised Wagyu Short Rib and Saffron Risotto
Spring peas, Barolo jus. **GF**

DESSERTS

Baked Apple Johnny
with Vanilla Ice Cream

Vanilla Bean Crème Brûlée
Whipped cream, strawberry. **GF**

GF Gluten Free | *Consuming raw or undercooked foods may increase your risk of foodborne illness.

A 20% Service Charge is included on your check.

Tips are not expected, but graciously accepted and 100% retained by your server.

Commissions are paid to our teams as a part of their compensation.

The 20% service charge is 100% retained by the company.

Washington State Law requires that we collect tax on all service charges.