

Seattle Restaurant Week

dinner

3 Course Set Menu

Start with a Cocktail

LYCHEE TINI

Grey Goose vodka, lychee liqueur, elderflower, hibiscus, fresh lime 2.75^{oz} – 16.5

EARLS OLD FASHIONED

Maker's Mark bourbon, demerara sugar, bitters 2^{oz} – 18.5

To Start

YOUR CHOICE OF

OYSTERS ON THE HALF SHELL (4 OYSTERS) R

Mignonette, horseradish, lemon

AHI TUNA TATAKI R

Pickled shimeji mushrooms, yuzu broth, avocado purée

WAGYU BEEF OSHI PRESS R

Flame torched beef, truffle soy glaze, jalapeño

ABURI SALMON SUSHI PRESS (4 PIECES) R

Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi

INDIVIDUAL YUZU CALAMARI G

Crispy squid, jalapeño, yuzu aioli, fresh cucumber

SUGGESTED WINE PAIRING _____

SETTLEMENT Sauvignon Blanc 5oz 14.5 | 8oz 22.75

Main Course

YOUR CHOICE OF

COBB SALAD

Dry-cured bacon, crumbled blue cheese, oven-roasted tomatoes, avocado, hard boiled egg, parmesan vinaigrette

ADD CHICKEN +8 | GRILLED GARLIC JUMBO SHRIMP +13 | 4 OZ USDA PRIME SIRLOIN +10 R

CAJUN OVEN ROASTED ATLANTIC SALMON R

Steamed jasmine rice, seasonal vegetables

TRUFFLE TORTELLINI V

Black truffle cream, ricotta, spinach, seasonal vegetables, fresh basil, parmesan

ADD CHICKEN +8 | GRILLED GARLIC JUMBO SHRIMP +13 | 4 OZ USDA PRIME SIRLOIN +10 R

CAJUN BLACKENED CHICKEN

Cajun chicken breast, confit garlic butter, warm potato salad, bacon, coleslaw, kale oil

TOMAHAWK MAPLE-GLAZED PORK CHOP R

Kurobuta bone-in 14oz chop, dry-cured bacon jam, garlic mashed potatoes, seasonal vegetables, peppercorn jus

SUGGESTED WINE PAIRING _____

SIDURI SANTA BARBARA Pinot Noir 5oz 14.5 | 8oz 22.75

Dessert

YOUR CHOICE OF

MINI CARAMELIZED VANILLA CHEESECAKE

Basque-style, almond florentine, fresh berries, drizzled honey, chantilly cream

MINI STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, fresh berries, vanilla bean ice cream

SUGGESTED WINE PAIRING _____

BOLLICINI Prosecco 5oz 12.5 | 7oz 19.75



Please let your server know of any dietary restrictions you may have.

Our menu items can be modified upon request. Taxes + gratuities + wine not included.

V Vegetarian with some modifications from our kitchen. G No gluten in this dish but may come into contact with traces of gluten. R These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.