

Seattle Restaurant Week

lunch

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

SPICY CALIFORNIA ROLL (4 PIECES)

Yuzu crab, avocado, cucumber, sriracha aioli, sesame soy paper

INDIVIDUAL STICKY KOREAN RIBS

Sweet and spicy gochujang sauce, crispy onions, chilis, micro cilantro, fresh lime

INDIVIDUAL CHARRED CORN + AVOCADO DIP G V

Chipotle mayonnaise, tajin, feta, crispy corn tortillas

ABURI SALMON SUSHI PRESS (4 PIECES) R

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

SUGGESTED WINE PAIRING _____

SETTLEMENT Sauvignon Blanc 5oz 14.5 | 8oz 22.75

Main Course

YOUR CHOICE OF

SESAME CITRUS NOODLE BOWL V

Chilled ube noodles, asian pear, fresh herbed greens, crushed peanuts, crispy onions, citrus chili dressing

ADD AHI TUNA R | SOY GLAZED CHICKEN R | CRISPY TOFU G

NASHVILLE CRISPY CHICKEN SANDWICH

Hot fried chicken thigh, lemon slaw, sweet pickle, honey mustard mayonnaise, toasted brioche bun

SPICY CALABRIAN PASTA V

Fresh burrata, caramelized chorizo sausage, Calabrian chili rosé, garlic bread crumb, parmesan, fresh basil

SOUTHWEST CHICKEN AVOCADO SALAD V

Grilled cajun chicken, charred corn, dates, avocado, crumbled feta, black beans, peanut lime vinaigrette

CAJUN BLACKENED CHICKEN

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

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.