

charcoal

SEATTLE RESTAURANT WEEK

2 COURSES WITH WINE PAIRINGS \$65

1ST COURSE *choice of*

CALAMARI STEAK SALAD * | GF

grilled calamari steak • red leaf lettuce • blood orange supremes • serrano ponzu

+ albarino | pazo senorans

rías baixas, spain 2021 | 92 pts RP

PORK RIBS

doenjang bbq • sesame soy cucumber • jorim potato

+ chardonnay blend | luigi baudana “dragon”

langhe – piedmont, italy 2023 | 92 pts V

2ND COURSE *choice of*

KING SALMON * | GF

6 oz grilled king • lemon herb orzo • english peas • basil pistou • cucumber & radish slaw • beet hummus

+ gamay | chateau des jaques

moulin-à-vent – beaujolais, france 2020 | 90 pts WS

DUCK BREAST * | GF

fava bean puree • swiss chard & leek • agave pomegranate reduction • blood orange gremolata

+ sangiovese | badia a coltibuono

chianti classico docg– tuscan, italy 2022 | 92 pts JS, 93 pts DW

Give a Meal \$10

Support community members in need with free meals through your donation. **Good Food Kitchens** funds restaurants providing free, nutritious, and culturally relevant meals to community members facing food insecurity while sourcing from local farms and producers.

For more information, visit srweek.org/give

**consuming raw or undercooked meat, poultry, seafood, shellfish or eggs might increase your risk of foodborne illness*