

PINK SALT

P E R U V I A N I N S P I R E D

SEATTLE RESTAURANT WEEK DINNER MENU

Entradas

Papas a la Huancaína

fingerling potatoes served with huancaína sauce, a blend of aji amarillo, queso fresco, and milk

Ensalada Maracuyá

Arugula, grilled asparagus with candied walnuts, served with fresh passionfruit dressing

Platos Principales

Lomo Saltado

Silver Fern Farms 100% grass-fed, pasture-raised angus beef tenderloin sauteed and served with stir-fried red onions, tomato, served with jasmine rice and fried potatoes.

Pescado Ahumado

Smoked black cod served atop wild mushroom risotto, garnished with organic heirloom tomatoes and basil.

Tallarines with Peruvian Pesto

Handmade pasta tossed in fresh spinach pesto, aji amarillo, garlic and cream

Postres

Flan

your choice of coconut flan or passionfruit flan

Alfajores

Shortbread cookies with dulce de leche filling

3 courses for \$35 not including tax or gratuity. Choose one item from each category. No substitutions.