



# seattle RESTAURANT WEEK

## Sunday-Thursday

March 30<sup>th</sup> – April 12<sup>th</sup>

\$50/person (no split plates)

### ***Appetizer***

**Roasted Cauliflower**

Crispy Yams, Zaalouk

*Gluten-free*

*Recommended Pairing: Flowerhead Rose - 14*

**Grilled Asparagus**

Bearnaise, Poached Egg

*Recommended Pairing: Pine Ridge Chenin Blanc-Viognier - 14*

**Smoked Beet Salad**

Mixed Greens, Seasonal Fruit, Harissa Labneh

*Gluten-free, Vegetarian*

*Recommended Pairing: 216 Miles To Go Pinot Noir - 16*

### ***Entree***

**Vegetable Pasta**

Conchiglia Pasta, Seasonal Vegetables,

Puttanesca Sauce

*Vegetarian*

*Recommended Pairing: Lu & Oly Red Blend - 15*

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SCRATCH KITCHEN & COCKTAILS

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**Lamb Risotto**

Lamb Sausage, English pea,  
smoked tomato

*Recommended Pairing: Graffigna Malbec - 15*

**Sockeye Salmon**

Crispy skin Sockeye, butternut puree,

Butter bean succotash

*Recommended Pairing: Chateau Bonnet Sauvignon Blanc-Semillon - 14*

### ***Dessert***

**Seasonal Sorbet**

*Gluten-free, Vegetarian*

**Olive Oil Cake**

Orange & Currant Brown Butter,

Orange Ice-cream

*Vegetarian*

**Bourbon pot de crème**

*Vegetarian*