

# Seattle Restaurant Week

### \$50 DINNER

select one small plate, one entrée, & one dessert

# Small Plates

#### CLASSIC SALAD

Seasonal greens, herbed croutons, cucumber, tomato, red radish, choice of dressing

#### **NORTHWEST CHOWDER**

Smoked salmon, clams, rock shrimp

#### BLEU WEDGE 🐇

Iceberg lettuce, honey smoked bacon, Oregon bleu cheese, cherry tomato, ranch

# CARAMELIZED ONION DIP & GARLIC CHIPS **∅ ∅**

Caramelized onion, gorgonzola, spinach, house made garlic potato chips

# Entrees

#### MUSHROOM RISOTTO **I**

Arborio rice, English pea, asparagus, onion, baby spinach, parmesan romano, charred tomato

#### **SPRING CHICKEN**

Free-range chicken breast, green bean, English pea, honey mustard sauce, garlic mashed potatoes

#### SHORT RIB TAGLIATELLE

Red wine demi-glace, chef blend of mushrooms, garlic, pecorino cheese, crispy onion

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# Small Plates

CLASSIC SALAD, NORTHWEST CHOWDER, BLEU WEDGE, CARAMELIZED ONION DIP & GARLIC CHIPS

#### **CRAB CAKES**

Lump crab, cucumber, watermelon radish salad, whole grain mustard cream

## BURRATA BEET SALAD

Red watercress, roasted beet, pickled red onion, basil oil, sourdough crostini

### \*LAMB LOLLIPOPS 🐇

Harissa, Greek yogurt, traditional hummus

# Entrees

### \*16 OZ BONE-IN RIBEYE

Rosemary thyme garlic butter, seasonal vegetables, garlic mashed potatoes

#### **LOBSTER LINGUINI**

Lobster cream sauce, oven dried tomato, garlic, fresh lemon, shaved parmesan

### MAPLE RUBBED KING SALMON

Garlic broccolini, piquillo tomato relish, garlic mashed potatoes

# Desserts

#### TRIPLE CHOCOLATE

White chocolate vanilla mousse, dark chocolate ganache, flourless chocolate silk bottom, raspberry sauce

#### JAMAICAN RUM CARROT CAKE

Pineapple, coconut, Jamaican dark rum, hazelnut brittle, cream cheese icing

### **NEW YORK CHEESECAKE**

Graham cracker crust, berries, raspberry sauce

# Gluten Friendly 🖞 | Vegetarian 🕖

\* Meats, poultry, seafood, shellfish, or eggs that are undercooked to your specification may increase your risk of food borne illness.

Please inform your server of any allergies or intolerances.

A 21% automatic gratuity is added to all parties of 6 or more. 100% of the automatic gratuity is paid to your server.