

MARCH 30TH—APRIL 12TH
SEATTLE
RESTAURANT
WEEK

3 COURSES FOR \$50

SUNDAY: 5 PM-8 PM

MON-THURS: 9 AM-9 PM

Appetizer

SPRING SALAD

Watercress, gem lettuce, snap peas,
celery, radish, mustard vinaigrette

SALADE COMPOSÉE

Celeriac remoulade, carrot slaw,
marinated lentils and fava beans, frisée

Entree

BEEF MERGUEZ SAUSAGE

Marinated butter beans,
roasted red pepper, shallots, frisée
(Vegetarian option available)

CHICKEN QUENELLES

Semolina & chicken dumplings
in rich chicken broth, zucchini, celery,
scallion butter, mustard toast

Dessert

CARAMELIZED LEMON TART

Crème chantilly, raspberry coulis

RED WINE POACHED PEAR

Crème chantilly

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