



## **Seattle Restaurant Week - Spring 2025**

**March 30<sup>th</sup> to April 10<sup>th</sup>**  
**Dine-In & Take Out**  
(excluding Friday & Saturday)

### **First**

**Tomato and White Bean Soup with Feta Cheese and Mint**  
**or**  
**Asparagus Salad with Bacon, Strawberries, Shaved Kohlrabi and Balsamic Vinaigrette**

*Terlano, Pinot Bianco, IT 2022*

### **Second**

**Pacific Cod with Farro, Baby Bok Choy, Roasted Cauliflower and Kumquat Vinaigrette**  
**Or**  
**White Wine Braised Chicken with Parsnips, Leeks, Fennel, Kalamata Olives and Rosemary**  
**Or**  
**SRF Kobe Hanger Steak with Parsnip Puree, Brussels Sprouts and Tarragon Jus – add \$10**  
**Or**  
**Snap Pea Risotto with Sweet Onions, Basil and Reggiano Parmesan Cheese**

*Bear, Star, Merlot, WA 2020*

*Or*

*Cairdeas, Nellie Mae, Roussane/Viognier, WA 2022*

### **Dessert**

**Strawberry Rhubarb Crisp with Cream Cheese Ice Cream**  
**Or**  
**Bosc Pear and Vanilla Bean Sorbet with Raspberries, Raspberry Sauce and Shortbread Cookie**  
**Or**  
**Callebaut Chocolate Brownie with Coffee Ice Cream and Chocolate Sauce**

*Henriques & Henricks – 5 Year Madeira*

### **\$50. Menu**

*\$25 Optional Wine Pairing*

**\*\*\*MENU & WINE SUBJECT TO CHANGE\*\*\***

**\*\*\*GLUTEN-FREE AND VEGITARIAN OPTIONS AVAILABLE\*\*\***