

# Corvus & Company

## Seattle Restaurant Week Menu

### \$50

#### First Course Options

##### **Rainbow Beets**

Honey Red Beets & Yuzu Gold Beets,  
served w/ House Gochujang Oat Cream,  
Crushed Pine Nuts, Grapefruit Caviar, Dill  
(vegan, contains honey)

##### **Watermelon Salad**

Compressed Yuzu Watermelon, Mint,  
Spicy Pickled Cherry Tomato, Feta Cheese,  
Coconut Mint Green Goddess Dressing

#### Second Course Options

##### **Lava Salmon**

Salmon Tempura w/ Squid Ink,  
Yuzu-Dill Aioli, Shichimi,  
served on a bed of Potato Croquettes  
(gluten-free, contains sesame)

##### **Seoul Chicken**

Crispy Korean-style Fried Chicken coated in a sweet  
and spicy Gochujang Honey Glaze,  
garnished with Fresh Microgreens,  
served w/ creamy Vegan Aioli

##### **Seoul Shrooms**

Crispy Korean-style Fried Oyster Mushrooms coated  
in a sweet and spicy Gochujang Honey Glaze,  
garnished with Fresh Microgreens,  
served w/ creamy Vegan Aioli  
(vegan, contains honey)

#### Third Course Options

##### **Wagyu Tataki \***

Seared American Wagyu Beef,  
Pickled Daikon, Chives, Truffle Jus,  
Truffle, Soy Pearls, Micro Shiso  
(contains soy, gluten-free option available)

##### **Smoked Salmon & Unagi \***

Smoked Salmon, Unagi, Avocado,  
Lemon Crème Fraîche, Fried Capers,  
Dill, Lemon Zest,  
served w/ Housemade Ube Chips  
(contains soy, dairy)

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
might increase your risk of foodborne illness