



SEATTLE RESTAURANT WEEK

\$65 per person for 3 courses

(tax and gratuity are not included)

I

Mussels & Italian Sausage *DF, GFO*

sautéed fresh caught pnw mussels, italian sausage made by local butcher 'cascioppo', garlic, serrano peppers, with wine lemon pan sauce served with house bread **Burrata**

Avocado *VGT, GFO*

avocado mash, heirloom tomatoes, fresh basil, burrata, balsamic glaze & crostinis

Wings *GF, DFO*

served with choice of house 'diablo' rub or buffalo sauce, carrots, celery, blue cheese dressing

American Wagyu Tartare *GFO*

sneak river farm beef, organic quail egg, house-made crostinis

II

***Wild Alaskan Halibut** *GF, DF*

freshly shipped from alaska, yakima asparagus, heirloom tomatoes, onions, shaved garlic, extra virgin olive oil

Braised Duck *GF*

slow roasted leg & thigh, cherry port wine sauce, crispy baby potatoes

***American Wagyu Steak** *GF*

6 oz striploin manhattan cut, imperial american wagyu beef, served w/ mashed potatoes & grill asparagus
add oscar style \$18

***Carlton Lechon Loin Chop** *GF*

bone-in pork chop from oregon 'carlton farms' served w/ mashed potatoes & apples mustard sauce

III

Gluten Free Doughnut Holes *GF*

made to order, 100% vanilla extract, sweet condensed milk, vanilla custard filling & chocolate sauce. 4pcs

Flourless Chocolate Cake *GF*

rich decadent, fudge like chocolate cake with raspberry sauce and seasonal fruit

Gelato or Sorbet *GF or VGN*

handcrafted artisan gelato or sorbet from 'olympic mountain creamery'

**consuming raw or undercooked meats/eggs might increase your risk of food borne illness*

DF= Dairy Free | GF= Gluten Free | VGT= Vegetarian | VGN= Vegan | VGNO= Vegan Optional | VGTO= Vegetarian Optional | GFO= Gluten Free Optional | DFO= Dairy Free Optional



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COLUMBIA CREST - HORSE HEAVEN HILLS

WINE PAIRING

\$25 per person for 3 courses

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2022 Founders Series Chardonnay
2021 Founders Series Cabernet Sauvignon
2021 Founders Series Merlot

Craft Cocktails



Wine



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