



SEATTLE RESTAURANT WEEK MENU

March 30th to April 12th

\$50 PER GUEST

FIRST COURSE

SALMON CHOWDER

HOUSE SMOKED SALMON, CARROTS, POTATOES,
OLD BAY, FOCACCIA

OR

CAULIFLOWER CAESAR

LACINATO KALE, SHAVED CAULIFLOWER, LEMON,
FOCACCIA BREADCRUMBS, PARMESAN

SECOND COURSE

BRAISED SHORT RIB (GF)

YUKON MASHERS, RAINBOW CARROTS,
DEMI GLACE

OR

BUTTERMILK FRIED CHICKEN

ORECCHIETTE MAC AND CHEESE, HOUSE BECHAMEL

OR

MUSHROOM RISOTTO (GF,V)

SHIITAKE MUSHROOM, SPINACH,
GARLIC PARMESAN CRISP

DESSERT

CARROT CAKE

CREAM CHEESE ICING, MACARONS,
HAZELNUT CRUNCH

*Consuming raw or undercooked meat, poultry, shellfish, or egg may increase your risk of food-borne illness. A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.

