

Seattle Restaurant Week Menu

Sunday Through Thursday
March 30th through April 10th, 2025
\$50 per person + Tax

Appetizers

Choice of

Watermelon Salad

Watermelon, red onions, arugula and fresh basil tossed in honey vinaigrette and topped with toasted hazelnuts and Manchego cheese; drizzled with balsamic reduction. GF, V, Can be Ve

Lentil Soup

Green lentils, onions, celery, Italian sausage and chicken broth topped with crostini. Can Be GF

Arancini

Fried Tomato basil risotto balls stuffed with fresh mozzarella; served on tomato fondue and topped with parmesan cheese and chives. V

Entrées

Choice of

*Flat Iron Steak

Grilled flat iron steak with a Chianti wine, garlic, rosemary and demi glaze sauce; served with mashed potatoes and grilled asparagus. Can be GF

*Jumbo Prawns

Sautéed jumbo prawns with garlic, fresh basil, black olives, lemon and tomato butter sauce; served over wild rice and mushrooms simmered in mushroom broth. GF

Fettuccine with Pesto Sauce

House made egg pasta is tossed with wild mushrooms, English peas, fresh tomatoes and spinach in a pesto cream sauce and topped with grated grana cheese. V, Can Be GF, Can be Ve

Desserts

Choice of

Tiramisu

Chocolate Cake

Flourless chocolate cake with vanilla gelato and chocolate sauce. GF, V

Gelato

A selection of gelato or sorbet offered. GF, V, can be Ve

*Consuming raw or undercooked foods may cause food borne illness

V = Vegetarian GF = Gluten Free Ve = Vegan