



SEATTLE RESTAURANT WEEK

\$65 per person for 3 courses
(tax and gratuity are not included)

I

VGT **Heirloom Tomatoes & Burrata**

organic tomatoes, basil, balsamic glaze, extra virgin olive oil, homemade croutons

GF,DF ***Fresh Oysters**

three fresh local oysters, mignonette sauce

VGT, GFO, VGNO **Our Hummus**

homemade hummus, tzatziki, mixed olives, slices of cucumbers, carrots, and grilled pita topped with tomatillo salad

GFO **Pesto Mussels**

fresh caught pacific mussels, white wine, homemade pesto, grilled focaccia

II

GF **Roasted Lemon Chicken**

all-natural free-range half a chicken, roasted yukon gold potatoes, lemon pan sauce, feta

GFO **Spring Prawn Gnocchi**

pan seared house-made gnocchi, pesto cream sauce, fresh caught pacific prawns, oven roasted pinenuts, grilled zucchini, yellow squash, cherry tomatoes, parmesan

GF, DFO ***American Wagyu Steak**

6 oz striploin manhattan cut, imperial american wagyu beef, served w/ mashed potatoes & grill asparagus

GF **Italian Branzino**

oven roasted whole fish fresh caught in mediterranean, lemon butter caper sauce, served w/ parmesan risotto & broccolini

III

Mama's Tiramisu

ladyfingers soaked in baileys & kahlua, topped w/ whipped mascarpone, cocoa

GF **Flourless Chocolate Cake**

rich, decadent, fudge like, served w/ house-made raspberry sauce

GfF or DF **Gelato or Sorbet**

handcrafted artisan gelato or sorbet from 'olympic mountain creamery'



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**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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Craft Cocktails



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Wine



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Dessert Drinks

10 Year Tawny Port - Kopke 10/15
20 Year Tawny Port - Kopke 19/28.5
30 Year Tawny Port - Sandeman 22/33
Hallelujah Port - Sparkman Cellars 12/18

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Mixed-up, Not Fixed-up

(Alcohol Free, Just as Fun)
Housemade Shrub and Soda /10
A Path In the Wild /13
Aphrodite /15
No-jito Mule /13

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