

# Seattle Restaurant Week

\$50 for 3 Courses

## 1st Course

### Roasted Asparagus

hearth-roasted asparagus, poached egg, prosciutto, goat cheese, pecorino romano, lemon, olive oil  
+perfectly paired with Acinum "Extra Dry" Prosecco 13 5oz Glass / 52 Bottle

### Pork Belly

seared pork belly, chestnut puree, honey braised onions, fennel apple salad, apple cider reduction  
+perfectly paired with Terrapin Pinot Noir 15 5 oz Glass / 20 8 oz Glass / 60 Bottle

### Caesar Salad

romaine, crouton, caesar dressing, pecorino romano cheese, and crispy capers  
+perfectly paired with Corvidae "WiseGuy" Sauvignon Blanc 12 5oz Glass / 16 8 oz Glass / 48 Bottle

## 2nd Course

### Bolognese Rigatoni

beef, veal, pork, tomato, calabrian chili, and parmesan cheese  
+perfectly paired with Banfi "Chianti Superiore" Sangiovese Blend 12 5oz Glass / 16 8 oz Glass / 48 Bottle

### Ricotta Gnocchi

ricotta gnocchi, blue oyster mushroom, sausage, sweet peas, cream, lemon, thyme, parmesan, parsley,  
and olive oil (available vegetarian)  
+perfectly paired with Board Track Racer "The Vincent" Chardonnay 12 5oz Glass / 16 8 oz Glass / 48 Bottle

### Spicy Shrimp Bucatini

bucatini, prawns, calabrian chili, garlic, shallot, capers, lemon, herb butter, and pangrattato  
+perfectly paired with Antichi Poderi Jerzu "Telave Vermentino di Sardegna" Vermentino 12 5oz Glass / 16 8 oz Glass / 48 Bottle

## 3rd Course

### Bourbon Chocolate Budino

bourbon chocolate mousse, cherry chantilly cream, and pistachio olive oil cake crumble  
+perfectly paired with Graham's 10-year Tawny Porto 15 Glass

### Cannoli

three mini cannolis, citrus mascarpone impastata, chocolate, pistachio, bada bing cherry  
+perfectly paired with Graham's 10-year Tawny Porto 15 Glass

### Seasonal Gelato or Sorbetto

ask your server for tonight's selection  
+perfectly paired with Fonseca Bin 27 8 Glass

