

AERLUME

HONOR · REVEL · GATHER · PRESERVE

SEATTLE RESTAURANT WEEK

\$65 per person, plus service charge & tax

Course One

choose one:

CITRUS MARINATED BEETS
roquette, lemon thyme chèvre, pistachio,
shaved horseradish, extra virgin olive oil

ROASTED SQUASH BISQUE
maple crema, spiced salsify

Course Two

choose one:

SOY CURED PORK LOIN*
tropical fruit chutney, sweet and sour glaze,
crispy broccolini

SURF & TURF DUO*
3oz wagyu cadera steak, grilled prawns,
mashed potatoes, grilled asparagus, harissa aioli
substitute scallops for prawns + 10

GREEN PLATE SPECIAL
seasonal, vegetarian

Course Three

dessert duo:

CARROT CAKE
citrus, toasted pistachio, cream cheese icing
&
CHOCOLATE CRUNCH BAR
nutella, chocolate mousse, raspberry

substitutions will be politely declined

A 20% service charge is included. 100% of this service charge is retained by Aerlume. Separately, our servers receive industry-leading commissions based on their sales. Gratuity is not expected and entirely optional. Our management team is happy to answer any questions you may have.

*State law requires us to inform you that consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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