

Seattle Restaurant Week

\$65 per person, plus service charge and tax

COURSE 1

choose 1

WICKED SHRIMP

3 prawns, spicy hot wicked sauce, grilled bread

TENDERLOIN DIABLO

sautéed filet tips, cajun cream sauce, grilled bread

COURSE 2

choose 1

CHOWDER

razor clams, yukon gold potato,
bacon bread crumbs

FARM GREEN SALAD

cucumber, watermelon radish,
red onion, herb vinaigrette

COURSE 3

choose 1

SURF AND TURF

4oz steel head salmon, 4oz filet,
mashed potatoes, asparagus, demi-glace

TAMARI GLAZED TOFU

basil, cilantro, shitake mushroom,
red bell pepper, green curry, coconut

COURSE 4

choose 1

VANILLA CHEESECAKE

pistachio granola, strawberry gel, mixed berries

DARK CHOCOLATE SEA SALT POT DE CREME

salted caramel ice cream, white chocolate bark,
mixed berries



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

A 20% service charge is included. 100% of this service charge is retained by El Gaucho.

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.