

# Seattle Restaurant Week

\$65 per person, plus service charge and tax

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## COURSE 1

CHOICE OF:

### WICKED SHRIMP

sautéed with our custom  
wicked spice

### FRENCH ONION SOUP

hearty, rustic style

### CLASSIC WEDGE SALAD

iceberg, bacon, tomato, kalamata olives, egg,  
roquefort, roquefort dressing

## COURSE 2

CHOICE OF:

### GRILLED NIMAN RANCH TOP SIRLOIN CULOTTE STEAK

yukon mashed potatoes, asparagus, mushroom bordelaise

*\*make it El Gaucho style with lobster tail and hollandaise +\$25*

### EL GAUCHO COAL GRILLED COLUMBIA RIVER STEELHEAD

sharp cheddar grits, fall apple chutney, pomegranate gastrique

### VEGETABLE RISOTTO

caramelized fall vegetables, herb pistou, fresh ricotta

## ADD-ON SHAREABLE SIDES

SCALLOP POTATOES \$15

CRISPY BRUSSELS SPROUTS \$16

GAUCHO MAC & COASTAL CHEDDAR CHEESE \$15

ROASTED SWEET CORN \$14

## COURSE 3

CHOICE OF:

### CRÈME BRULÉ

fresh berries

### SEASONAL SORBET

fresh berries

### DARK CHOCOLATE GANACHE

chantilly cream, hazelnut

# El Gaucho

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.

*\*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.*