

PALISADE
Experience
SEATTLE
RESTAURANT WEEK

OCTOBER 26 - NOVEMBER 8 • 3 COURSES • \$50 Per Person

Available Dinner Only

1ST COURSE

(choice of)

New England Clam Chowder

Caesar

Parmesan crisp | achiote sauce | sweet pepper

2nd COURSE

(choice of)

Slow Roasted Herb Crusted Prime Rib*

10 oz. Yukon Gold mashed potatoes | au jus | horseradish cream

Grilled Rosemary Salmon

Rosemary butter | Yukon Gold mashed potatoes
seasonal vegetable | lemon butter

Shellfish Linguine

Lobster | shrimp | mussels | clams | scallops | garlic butter

Sake Marinated Black Cod

Shrimp cake | shiitake mushrooms | zucchini ribbons
coconut lemon grass curry | chili oil

3rd COURSE

(choice of)

Key Lime Pie

Nellie and Joe's Famous Key Lime juice
graham cracker crust | whipped cream

Crème Brûlée

Rich vanilla custard with a caramelized sugar crust

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please ask your server for details. For convenience, a Suggested Gratuity of 18% will show on guest checks for parties of 8 or more. The amount of gratuity is always discretionary. Feel free to increase or decrease the suggested gratuity amount based on your dining experience.