

Seattle Restaurant Week

dinner

3 Course Set Menu

Start with a Cocktail

HUGO LEMON DROP MARTINI

Grey Goose vodka, St. Germain, mint,
fresh lemon 1.75^{oz} – 17

EARLS OLD FASHIONED

Maker’s Mark bourbon,
demerara sugar, bitters 2^{oz} – 18.5

To Start

YOUR CHOICE OF

SPICY CALIFORNIA ROLL (4 PIECES)

Yuzu crab, avocado, cucumber, sriracha aioli, sesame soy paper

INDIVIDUAL STICKY KOREAN RIBS

Sweet and spicy gochujang sauce, crispy onions, chilis,
micro cilantro, fresh lime

ABURI SALMON SUSHI PRESS (4 PIECES) R

Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi

INDIVIDUAL CHARRED CORN + AVOCADO DIP G V

Crispy squid, jalapeño, yuzu aioli, fresh cucumber

SUGGESTED WINE PAIRING

SETTLEMENT Sauvignon Blanc 5oz 14.5 | 8oz 22.75

Main Course

YOUR CHOICE OF

KOREAN BEEF BIBIMBAP

Thinly sliced beef, crispy rice, soy ginger mushrooms, gochujang sauce,
soft egg, kimchi

AHI TUNA POKE BOWL R

Fresh mango, avocado, sesame seaweed salad, cucumber, macadamia nuts,
seasoned sushi rice, dashi mayo

TRUFFLE TORTELLINI V

Black truffle cream, ricotta, spinach, seasonal vegetables, fresh basil, parmesan

ADD CHICKEN +8 | GRILLED GARLIC JUMBO SHRIMP +13 | 4 OZ USDA PRIME SIRLOIN +12 R

SOUTHWEST CHICKEN AVOCADO SALAD V

Grilled cajun chicken, charred corn, dates, avocado, crumbled feta, black beans,
peanut lime vinaigrette

CAJUN BLACKENED CHICKEN

Cajun chicken breast, confit garlic butter, warm potato salad, bacon, coleslaw,
kale oil

SUGGESTED WINE PAIRING

SIDURI SANTA BARBARA Pinot Noir 5oz 14.5 | 8oz 22.75

Dessert

YOUR CHOICE OF

MINI CRÈME BRÛLÉE CHEESECAKE

New York–style, vanilla custard, fresh berries, Chantilly cream

MINI STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, fresh berries, vanilla bean ice cream

SUGGESTED WINE PAIRING

BOLLICINI Prosecco 5oz 12.5 | 7oz 19.75

Please let your server know of any dietary restrictions you may have.
Our menu items can be modified upon request. Taxes + gratuities + wine not included.
V Vegetarian with some modifications from our kitchen. G No gluten in this dish but may come into contact with traces of gluten. R These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.