

Seattle Restaurant Week

lunch

3 Course Set Menu

Start with a Cocktail

HUGO LEMON DROP MARTINI

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

EARLS OLD FASHIONED

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

To Start

YOUR CHOICE OF

SPICY CALIFORNIA ROLL (4 PIECES)

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

CRISPY CHILI TOFU v

Sriracha aioli, togarashi, sweet chili soy

INDIVIDUAL CHARRED CORN + AVOCADO DIP G v

Chipotle aioli, Tajin, feta, crispy corn tortillas

ABURI SALMON SUSHI PRESS (4 PIECES) R

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

SUGGESTED WINE PAIRING

SETTLEMENT Sauvignon Blanc 5oz 14.5 | 8oz 22.75

Main Course

YOUR CHOICE OF

NASHVILLE CRISPY CHICKEN SANDWICH

Hot fried chicken thigh, lemon slaw, sweet pickle, honey mustard mayonnaise,
toasted brioche bun

SPICY CALABRIAN PASTA v

Fresh burrata, caramelized chorizo sausage, Calabrian chili rosé,
garlic bread crumbs, parmesan, fresh basil

SOUTHWEST CHICKEN AVOCADO SALAD v

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

BAJA TACOS

Crispy battered Atlantic cod, pineapple jalapeño salsa, cabbage, smashed
avocado, chipotle crema

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.