

RED COW

SEATTLE RESTAURANT WEEK

- 3 COURSE MENU - \$65 PER PERSON

- FIRST COURSE -

choice of:

Pâte de Campagne

pistachio, cornichon, mustard, crostini

Salad Verte

*gem lettuce, radish, haricot vert, lemon,
tarragon, champagne vinaigrette*

Roasted Beets

*fromage blanc, watercress, hazelnut,
lemon, cider vinaigrette*

- SECOND COURSE -

choice of:

Red Cow Burger & Frites*

*brioche bun, white cheddar, applewood bacon,
caramelized onion, tomato, spicy aioli*

St. Helen's Steak & Frites*

horseradish cream, pommes frites

Gnocchi

*mushroom ragout, broccoli rabe, pine nut,
pecorino, black pepper*

Steelhead Trout

*butternut puree, braised turnip,
fennel, apple, chive oil*

- Optional Supplementals-

Escargot \$21

garlic butter, pernod, parsley, grilled baguette

Beef Tartare \$23

cornichon, caper, quail egg, dijon, shallot, fines herbs, crostini

- DESSERT -

choice of:

Pot de Creme

whipped cream, blackberry

Galette

poached pear, vanilla gelato

Basque Cheesecake

seasonal compote

- Cocktail Specials -

Old Fashioned \$14

Bourbon, Simple, Bitters

French 75 \$15

Gin, Bubbles, Lemon

- Wine Specials-

2022 Château La Croix du Duc Bordeaux \$40

Cabernet Sauvignon, Cabernet Franc, Merlot

2023 Château Villa des Agnes Blanc \$40

Sauvignon Blanc

2023 Château Pas du Cerf 'Helen' Rosé - \$50

Grenache, Syrah, Mourvèdre

- RED COW DOES NOT ACCEPT CASH PAYMENTS -

ESR has added 22% Service Charge to the tab that is retained (100%) by the house. Every ESR employee is paid an equitable and agreed upon hourly wage. Gratuities are not expected, and any that are left are split among hourly staff only, never salaried managers.

*The King County Department of Health would like to warn you that eating raw or undercooked foods may lead to food-borne illness.