

Seattle Restaurant Week

\$50 for 3 Courses

1st Course

Charred Brussels Sprouts

brussels sprouts, red wine agrodolce, balsamic vinegar, lemon juice, sultana, and toasted hazelnuts

Pork Belly

seared pork belly, chestnut puree, honey braised onions, fennel apple salad, apple cider reduction

Caesar Salad

romaine, crouton, caesar dressing, pecorino romano cheese, and crispy capers

2nd Course

Bolognese Rigatoni

beef, veal, pork, fresh rigatoni, tomato, calabrian chili, and parmesan cheese

Ricotta Gnocchi e Funghi

house-made ricotta gnocchi, locally foraged mushrooms, lacinato kale, pecorino romano, olive oil, parmesan

Spicy Shrimp Bucatini

bucatini, prawns, calabrian chili, garlic, shallot, capers, lemon, herb butter, and pangrattato

3rd Course

Bourbon Chocolate Budino

bourbon chocolate mousse, cherry chantilly cream, and pistachio olive oil cake crumble

Cannoli

citrus mascarpone impastata, chocolate, pistachio

Seasonal Gelato or Sorbetto

ask your server for tonight's selection

GIVE A MEAL DONATION, 10

Fire & the Feast is proud to support the SRW "Give a Meal" program. Every meal helps fund donations to the Edmonds Food Bank, working to peel back the layers of food insecurity in our community.

Ask your server for details!

*Consuming raw or undercooked foods may cause foodborne illness.

