



Seattle Restaurant Week

October 26th - November 6th, 2025

Dine-In & Take Out

(excluding Friday & Saturday)

First

Potato Leek Soup with Thyme and Truffle Oil

Or

Waldorf Salad with Celery Root, Braeburn Apples, Salty Walnuts and Horseradish Vinaigrette

Prosecco – Adami, Bosco Di Gica, Valdobbiadene, IT

Second

Pacific Cod with Herbed Quinoa, Apples, Savoy Cabbage and Cider, Fennel Vinaigrette

Or

Red Wine Braised Lamb Leg with Carrots, Mushrooms, Pearl Onion and Flat Noodles

Or

8 Oz. New York Steak with Chive Potato Puree, Green Beans and Tarragon Jus – add \$10

Or

Roasted Pumpkin Risotto with Sage and Reggiano Parmesan Cheese

Sancerre – Domaine Gueneau, Les Terres Blanches, FR 2023

Or

Pinot Noir – Terlan, IT 2022

Dessert

Granny Smith Apple Crisp with Calvados Ice Cream

Or

Flourless Chocolate Cake with Whipped Cream and Raspberry Sauce

Or

Vanilla Bean Ice Cream with Chocolate Sauce, Toasted Pecans and Strawberries

Sauternes – Sichel, FR, 2018

\$50. Menu

\$30 Optional Wine Pairing

GLUTEN-FREE AND VEGETARIAN OPTIONS AVAILABLE