

SEATTLE RESTAURANT WEEK



three courses

\$50

first course

cornmeal fritter

duck liver mousse, elderberry jam

or

grilled lost peacock farms goat cheese

wrapped in grape leaves, medjool dates, pistachio honey

second course

crispy skin long cut pork chop

charred rapini relish, tomato gravy

or

cider glazed kabocha squash

fried lobster mushroom, smoked apple butter

dessert course

bartlet pear crostada

vanilla ice cream, brown butter caramel sauce