

SEATTLE RESTAURANT WEEK

\$65/person plus tax and service charge



FIRST COURSE

choice of:

INSANE TRUFFLE SOUP

black truffle, cream wild mushrooms

~ or ~

MIXED GREENS SALAD

kiln dried cherries, julienne pear, candied pecans,

fuji apple vinaigrette

SECOND COURSE

choice of:

4OZ TOP SIRLOIN

mashed potatoes, asparagus, mushroom bordelaise

~ or ~

4OZ GRILLED SEA BASS

pomes puree, spinach and mushrooms,

picatta topping, beurre blanc

ADD ON SIDES

SCALLOPED POTATOES

10

GAUCHO MAC & CHEDDAR CHEESE

16

CRISPY BRUSSELS SPROUTS

11

ROASTED SWEET CORN

10

THIRD COURSE

choice of:

CRÈME BRULEE

fresh berries

~ or ~

SEASONAL SORBET

*Revelers Club members may earn points and redeem rewards for this special menu.
CW-\$100 cards (Costco) will not be accepted for payment for Seattle/Tacoma Restaurant week.*

A 20% service charge is included. 100% of this service charge is retained by El Gaucho.
Separately, our servers receive industry-leading commissions based on their sales. Gratuity is not expected and entirely optional.
Our management team is happy to answer any questions you may have.

Substitutions will be politely declined.

*State law requires us to inform you that consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.