

SEATTLE RESTAURANT WE

\$65 - FIVE COURSES
SUN, OCT 26 - SAT, NOV 8
(NO TAKE-OUT)

AMUSE~BOUCHE (CHOOSE ONE)

HALIBUT CEVICHE ❖ (NF, DF, GF)
corn tostada, cilantro, pickled fresno

GIARDINIERA (V, GF, NF, DF)
belgium endive, grapefruit, avocado

DUCK LIVER MOUSSE ❖ (NF)
crostini, raspberry gelée

• SUGGESTED DRINK PAIRINGS
(NOT INCLUDED IN PRICE)

• CENTERBE GIALLO (APERITIVO)

• BONAVENTURA ERBE E FIORI (APERITIVO)

• CLOVER CLUB (COCKTAIL)

FIRST (CHOOSE ONE)

BRUSCHETTA (V, NF, DF)
plum, fig, squash purée, pumpkin seed

SPICY TUNA TACOS ❖ (NF, DF)
yellowfin saku, won-ton shells, fermented fresno pepper aioli, daikon & seaweed slaw, kimchi, calabrian chili paste

BONE MARROW (DF)
grilled bread, mole negro, pickled red onion

• PLUM FIX (COCKTAIL)

• LUNARIA PINOT GRIGIO PET NAT (FRIZZANTE WINE)

• COPPER CANYON (COCKTAIL)

SECOND (CHOOSE ONE)

LOBSTER MUSHROOM BISQUE (VEG, GF, NF)
tarragon, creme fraiche, nori, calabrian oil

CAESAR SALAD ❖ (NF)
shaved parm, garlic croutons, charred lemon, anchovies
add chicken (please allow 25 min cook time) +10

BURRATA SALAD (VEG, GF)
beet, plum, hazelnut, balsamic glaze

• ITALIAN COCKTAIL

• DIRTY HAKU MARTINI

• YUZU BAMBOO (COCKTAIL)

THIRD (CHOOSE ONE)

STUFFED DELICATA (VEG, GF)
dates, blue cheese, walnuts, chicory, kale

HALIBUT (GF, NF)
pumpkin butter curry, basmati rice

SWEET POTATO GNOCCHI
duck confit, hazelnut, pomegranate, sage, creme fraiche

• CHET BAKER (COCKTAIL)

• NEGRONI PEPITA

• YVES CUILLERON À CHAVANY SYRAH

DESSERT (CHOOSE ONE)

CHEESE CAKE (VEG)
chocolate hazelnut streusel, raspberry

FLAN (VEG, GF, NF)
caramel, pumpkin spices

SORBETTO OR GELATIAMO GELATO
ask your server for flavors

• SCOTCHIO PEPE (COCKTAIL)

• ATAMAN VERMUT

• BARBADILLO CREAM SHERRY

V — VEGAN — DF — DAIRY FREE
VEG — VEGETARIAN — GF — GLUTEN FREE
NF — NUT FREE

❖ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

