

OCT 26-NOV 8

ALDER & ASH

5PM-10PM

SEATTLE RESTAURANT WEEK

3-COURSE DINNER \$65 PER PERSON

FIRST COURSE

choice of 1

Roasted Beet Salad *Vég, GF*
goat cheese, toasted
hazelnut, pickled shallots

Alder & Ash Caesar
romaine, sourdough croutons,
parmesan, anchovy vinaigrette

**Celery Root &
Apple Bisque** *Vég, GF*
crispy sage

SECOND COURSE

choice of 1

Miso-Glazed Black Cod *GF*
parsnip-ginger puree, black lentils, spinach

Steak Frites
wagyu skirt steak, herb fries, compound butter

Stuffed Delicata Squash *Vég, GF*
wild rice, dried cherries, sweet pepper jus

Clam Linguine
meyer lemon, artichoke, cherry tomatoes, chilies

THIRD COURSE

choice of 1

**Dark Chocolate
Ganache Tartlet** *Vég, N*
brown butter pecans,
salted caramel ice cream

Cheesecake
rum-caramelized pineapple

Ice Cream or Sorbet *Vég*
ask your server for
today's flavor

Vég - Vegetarian / V - Vegan / GF - Gluten Free / DF - Dairy Free / N - Contains Nuts

*Consuming raw or undercooked foods may increase your risk of illness.
Please inform your server if anyone in your party has a food allergy.