

autumn

Seattle Restaurant Week

October 26th - November 8th

Three courses

\$50

STARTERS - FOR THE TABLE

POLENTA FRIES *calabrian aioli, parmesan, chive*

ROCKFISH CRUDO* *honeycrisp apple, fennel, blood orange*

BRUSSEL SPROUTS *prosciutto, whipped ricotta, hazelnut brittle*

MAINS - CHOICE OF

TAGLIATELLE *eggplant & tomato ragout, parmesan, basil*

BLACK COD* *butternut squash puree, marbled potato, dill butter sauce*

(Substitute SALMON + \$15)

PORK TENDERLOIN* *celery root puree, chard, leek, pork jus*

(Substitute AMERICAN WAGYU + \$15)

DESSERT - CHOICE OF

CRANBERRY CHEESECAKE *earl grey caramel, dark chocolate*

SEASONAL SORBET *anjou pear, mint*

SUPPLEMENTS - ADD ONS

OYSTERS* *mignonette, lemon* + \$MP

G.H. BREAD SERVICE + \$13

DELICATA SQUASH *radicchio, fermented honey, apple, taleggio*
+ \$12

BUCATINI *pumpkin seed, pesto, breadcrumb parmesan* + \$24