

S e a t t l e R e s t a u r a n t W e e k

L U N C H M E N U

We proudly collaborate with local farmers to bring you the freshest seasonal ingredients. Each dish showcases produce at its peak, thoughtfully crafted to share the best of the season with you.

f i r s t c o u r s e

harvest bloom cauliflower soup

crisp cauliflower florets, extra virgin olive oil

o r

foraged king oyster mushroom

frisée, puree of carrot, chickpea fritter, hummus drizzle

s e c o n d c o u r s e

duck leg confit

black garlic pommes purée, balsamic pearl onions, carrot parisiennes,
cascadia creamery sleeping beauty, red russian kale, cabernet-red onion jus

o r

butternut squash risotto

brown butter-butternut, shallots, sultanas, ecolibrium fennel, lemon oil

t h i r d c o u r s e

muscovado sugar pecan tart

woodinville bourbon chantilly, cinnamon crème anglaise,

o r

dark chocolate panna cotta

peanut butter cocoa crunch, candied peanuts, banana cream

o r

scoop of housemade ice cream

3 course menu 35

we politely decline substitutions

executive chef lyle kaku

am sous chef josh rivas

pastry chef matt kelley