



SEATTLE RESTAURANT WEEK MENU

October 26th to November 8th

\$50 PER GUEST

FIRST COURSE

MANILA CLAM CHOWDER

HOUSE SMOKED SALMON, CARROTS, POTATOES, OLD BAY, FOCACCIA

OR

FOCACCIA, 2 SLICES

ONION DATE JAM, BLUE & GORGONZOLA CHEESE BLEND, FRESH BASIL, BLACK GARLIC MOLASSES

SECOND COURSE

VEGETABLE PASTA (v)

BUTTERNUT SQUASH, MAITAKE MUSHROOMS, WHITE WINE, BUTTER, PARMESAN CHEESE, CRISPY SAGE

OR

STEAK FRIES

GRILLED FLAT IRON STEAK, DEMI GLACE, HOUSE FRIES

OR

BUTTERMILK FRIED CHICKEN

HOUSE SPICES & SESAME HONEY, COLLARD GREENS

DESSERT

CARROT CAKE

CREAM CHEESE ICING, MACARONS, HAZELNUT CRUNCH

~ Ask about allergy free dessert options ~

*Consuming raw or undercooked meat, poultry, shellfish, or egg may increase your risk of food-borne illness. A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.

