



Where Seattle Goes for Seafood

SEATTLE RESTAURANT WEEK

OCTOBER 26TH - NOVEMBER 8TH

3 courses for \$65 plus tax & service charge per person.
No substitutions.

STARTERS

Ahi Poke Tacos*

Wasabi slaw, macadamia nut.

Tequila Lime Mussels*

Tequila cream sauce, jalapeños,
lime, cilantro, crostini.

ENTREES

Sea Bass Cheeks Piccata*

Linguine, morel mushrooms, white wine, lemon, capers, artichoke, butter, cheese.

Maple BBQ Swordfish*

Seasonal vegetable, fried leeks.

Chicken Marsala

Pan seared airline chicken breast, mushroom Marsala sauce,
roasted potatoes, asparagus.

DESSERTS

Peach Cobbler

Spiced peaches, almond biscuit,
vanilla ice cream.

Red Wine

Poached Pear Cheesecake
Red wine reduction, vanilla ice cream.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% service charge is included on each check. Your server earns 12% commission on gross sales and retains 100% on anything left on the tip line. The support team and kitchen collectively earn commissions and benefits of 8% on gross sales. The company retains 100% of the service charge; WA state law requires we collect tax on service charges.