



Where Seattle Goes for Seafood

SEATTLE RESTAURANT WEEK

OCTOBER 26TH - NOVEMBER 8TH

Choice of 2 courses for \$35 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.

OR

DESSERTS

Red Wine Poached Pear
Cheesecake

Red wine reduction,
vanilla ice cream.

Peach Cobbler

Spiced peaches, almond
biscuit, vanilla ice cream.

ENTREES

Sea Bass Cheeks Piccata*

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

Maple BBQ Swordfish*

Seasonal vegetable, fried leeks.

Marsala Chicken

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

*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.