

høerfest

Seattle Restaurant Week

October 26th – November 8th

Three Courses

\$50 per person

FIRST COURSE (SHARED)

CHICORY SALAD *pear vinaigrette, breadcrumb, pecorino*

GRILLED BROCCOLINI *golden raisin, almond, lemon chili vinaigrette*

SMOKED WHITEFISH *pickled shallot, crème fraiche, lemon, crostini*

SECOND COURSE (CHOICE OF)

GEMELLI *corn, confit garlic, chanterelles, ricotta*

COHO SALMON* *squash, fennel, lemon, grape conserva*

GRILLED PORK SHOULDER* *gigante beans, calabrian chili, dandelion jus*

(Substitute AMERICAN WAGYU +\$15)

DESSERT (CHOICE OF)

OLIVE OIL CAKE *citrus, rose cream, pistachio*

TIRAMISU *cocoa, mascarpone, espresso*

SUPPLEMENTS

HALF DOZEN OYSTERS* \$MP

G.H. BREAD SERVICE \$13

CHARRED CARROTS *hot honey, crème fraiche, dukkah* \$15

WAGYU TARTARE* *roasted shallot, champagne vinaigrette, potato chips* \$21

TONNARELLI *bolognese, sage, parmesan* \$24