

Raccolto

SEATTLE RESTAURANT WEEK

October 26th – November 8th

Three courses

\$50 per person

FIRST COURSE (SHARED)

KALE SALAD *pumpkin, feta, saba vinaigrette, pepitas*

GRILLED CARROTS *tahini, pepper agrodolce, dukkah*

SEARED ALBACORE* *green beans, celery, chili, olives*

SECOND COURSE (CHOICE OF)

CAVATELLI *butter, black pepper, parmesan (add poached egg +\$4.50)*

BOUILLABAISSE *pacific rockfish, leek, mussels, grilled bread*
(substitute BLACK COD +\$15)

BRAISED PORK SHOULDER *pearl onion, farro, jus*
(substitute AMERICAN WAGYU +\$15)

DESSERT (CHOICE OF)

CHOCOLATE TORTE *candied pistachio, sweet cream*

TIRAMISU *cocoa, mascarpone, espresso*

SUPPLEMENTS

HALF DOZEN OYSTERS \$MP

G.H. BREAD SERVICE \$13

BEETS *horseradish vinaigrette, smoked ricotta salata, pepitas* \$14

BEEF TARTARE* *champagne vinaigrette, shallot, chive, crostini* \$21

STROZZAPRETTI *bolognese, mint, mascarpone* \$24