



SEATTLE RESTAURANT WEEK

\$65 per person

Appetizer

Choice of one

HALF DOZEN PNW OYSTERS* (DF, GF)

tapioca mignonette, lemon

ROASTED CARROT SALAD (V)

roasted carrots, avocado, toasted pepitas
orange citronette

AHI TUNA TOSTADA*

avocado crema, burnt vegetable emulsion
Fresno chiles, baby lettuce salad

PROSCIUTTO DI PARMA (GF)

burrata, balsamic, extra virgin olive oil

Main

Choice of one

SOY MARINATED SALMON*

beet duo, wilted Swiss chard, honey glaze

BLACK COD (GF)

squash, grilled maitake, Champagne sabayon

BAVETTE STEAK* (GF)

crispy Yukon gold potato, frisée and herb salad
goat cheese, pickled Fresno chiles
green peppercorn sauce

TORCHIO (V)

foraged mushroom Bolognese

Dessert

Choice of one

VANILLA CHEESECAKE (NF)

candied lemon, berry compote,
whipped cream

CHOCOLATE AND RASPBERRY (GF, NF) 🌿

chocolate sponge cake, raspberry confit
coconut-milk, chocolate ganache

*King County Department of Health would like to inform you that consuming raw or undercooked meats, seafood, and eggs may contribute to your risk of foodborne illness.

A pre-tax 20% service charge is added to each guest check. At least 65% of this service charge will be retained by your server or bartender. The remainder is distributed entirely to the hourly employees who are responsible for the Goldfinch Tavern meal experience.

(DF):Dairy-free. (GF): Gluten-free. (NF) Nut-free. 🌿 Vegan.

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