



# seattle RESTAURANT WEEK

October 26<sup>th</sup> – November 8<sup>th</sup>  
\$50/person (no split plates)

## ***Appetizer***

### **Roasted Delicata**

Sesame Vinaigrette, Harissa Labneh

*Gluten-free*

*Recommended Pairing : Lu & Oly Red Blend -15*

### **Brussels Sprouts**

Bacon Foam, Bacon Crumble

*Recommended Pairing : Chateau Bonnet Sauvignon Blanc-Semillon -14*

### **Smoked Beets Salad**

White Balsamic Vinaigrette, Blood Orange,

Herb & Lemon Ricotta, Filberts

*Gluten-free, Vegetarian*

*Recommended Pairing : Nine Hats Syrah -16*

## ***Entree***

### **Mushroom Pasta**

Lumache Pasta, Cream Sauce,

Black Garlic

*Vegetarian*

*Recommended Pairing: Metier Cabernet Sauvignon -15*

SCRATCH KITCHEN, CRAFT COCKTAILS

### **Pork Belly Risotto**

Pork Belly, Borlotti Beans,

Smoked Tomato

*Recommended Pairing: Kellerei Kurtatsch, Schiava -15*

### **Moroccan Chicken**

Pearl Couscous, Apricot Puree,

Cucumber Salad

*Recommended Pairing: Aveleda, Solos de Xisto, Alvarinho -14*

## ***Dessert***

### **Seasonal Sorbet**

*Gluten-free, Vegetarian*

### **Pound Cake & Lemon Curd**

*Vegetarian*

### **Bourbon pot de crème**

*Gluten-free, Vegetarian*