

charcoal

SEATTLE RESTAURANT WEEK

2 COURSES WITH WINE PAIRINGS \$65

1ST COURSE *choice of*

ROASTED BEETS | GF

arugula • horseradish chantilly • pickled radish
+ gruner veltliner | domaine wachau “federspiel”
wachau, austria 2021 | 91 pts JS

KING SALMON CAKES

creole salmon cakes • crawfish creamed spinach • caramelized onion remoulade
+ chardonnay blend | luigi baudana “dragon”
langhe – piedmont, italy 2023 | 92 pts v

BRUSSELS SPROUT CAESAR

roasted brussels sprouts • lemon herb crumble • house caesar dressing • parmigiano-reggiano • boquerones
+ muscadet | château la noë
sevre-et-maine – loire valley, france 2022

2ND COURSE *choice of*

SCALLOP RISOTTO * | GF

seared scallops • butternut squash & leek risotto • parmigiano-reggiano • crispy leeks • maple sage gastrique
+ gamay | chateau des jacques
moulin-à-vent – beaujolais, france 2020 | 90 pts WS

KORUBUTA PORK PORTERHOUSE * | GF

14 oz pork porterhouse • pickled mustard greens • cranberry madeira bordelaise • brown butter rutabaga puree • apple chutney
+ grenache blend | crous st martin “les espaliers”
gigondas – rhone valley, france 2023 | 95 pts WE

Give a Meal \$10

Support community members in need with free meals through your donation. **Good Food Kitchens** funds restaurants providing free, nutritious, and culturally relevant meals to community members facing food insecurity while sourcing from local farms and producers.

For more information, visit srweek.org/give

**consuming raw or undercooked meat, poultry, seafood, shellfish or eggs might increase your risk of foodborne illness*