

a/stir

a gluten-free kitchen

classics menu
seattle restaurant week:
smaller portions, big flavors
\$35/person

FIRST

turkish shepherd's salad
chickpea, tomato, bell pepper, scallion, mint,
lemon-balsamic-pomegranate vianigrette
(*vv, df, ef, nf*)

SECOND

wild alaskan fish & chip
4.5 oz cod, hand cut fries
(*df, ef, nf*)

or

millet pilaf & roasted squash
onion, carrot, turmeric, clove, cinnamon,
coconut milk millet pilaf with
roasted fall squash varieties (*vv, nf*)

THIRD

brown rice pudding
chickpea, apricot, fig, raisin, cinnamon,
rose water, pomegranate aril garnish (*vv, nf*)

adventurer's menu
seattle restaurant week:
smaller portions, big flavors
\$65/person

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a gluten-free kitchen

FIRST

turkish shepherd's salad
chickpea, tomato, bell pepper, scallion, mint,
lemon-balsamic-pomegranate vianigrette
(*vv, df, ef, nf*)
or
burrata caprese
tomato, basil, modena balsamic, olive oil (*v, ef, nf*)

SECOND

sumac seared tuna
avocado spread, orange suprme, microgreens
(*ef, nf*)
or
roasted brussels sprouts
garlic aioli, piquillo pepper & shallot jam (*vv, nf*)

THIRD

red-wine braised short rib
garlic and chives mash potato, beef demi glace
(*ef, nf*)
or
millet pilaf & roasted squash
onion, carrot, turmeric, clove, cinnamon,
coconut milk millet pilaf with
roasted fall squash varieties (*vv, nf*)
or
deconstructed doma
grape leaves, lamb, tomato, jasmine rice, served
with yogurt, Aleppo pepper oil (*ef, nf*)

FOURTH

apricot-orange cake
orange syrup, vanilla bean ice cream,
aleppo honey (*v, nf*)
or
chocolate chip cookie skillet
vanilla bean ice cream, aleppo honey (*v, nf*)
or
brown rice pudding
chickpea, apricot, fig, raisin, cinnamon,
rose water, pomegranate aril garnish (*vv, nf*)