



SEATTLE RESTAURANT WEEK

\$65 per person for 3 courses

(tax and gratuity are not included)

I

***Spicy Tuna Tartare** *DF, GF*

fresh cut hawaiian grade #1 ahi; cubed, sesame oil, soy sauce, organic serrano peppers, green onions, avocado & taro chips

Truffle Deviled Eggs *VGT, GF, DF*

all organic eggs, smoked paprika & black truffle oil

Large Autumn Arugula Salad *VGT, GF, DFO*

peach, beets, basil-infused honey vinaigrette, goat cheese, pistachio

prawns +12 — dungeness crab +14

Bowl of Seafood Chowder *GF*

fresh caught pnw clams, fish, shrimp, bacon, cream, carrots, celery, onions, potatoes

II

***Hawaiian Swordfish** *GF*

grilled swordfish, roasted creminis, bell peppers, zucchini, red onions, yellow squash & lemon butter

Guajillo Chicken *GF*

all-organic half chicken from 'mary's farm' mesquite smoked guajillo marinade & house-made mashed potatoes

***4 oz Petite Filet American Wagyu** *GF, DFO*

imperial american wagyu beef all-natural, cooked over charcoal, served w/ mashed potatoes, and choice of home-made demi-glaze or chimichurri sauce

oscar style +18

Sparrow-Smoked Rack *GF*

half rack of artisan pork ribs from oregon 'carlton farms', slow-smoked over mesquite and our signature sparrow golden glaze served with mashed potatoes

III

Pumpkin Cheesecake *VGT*

silky spiced pumpkin on graham crust, topped with whipped cream, crème anglaise, and cinnamon

Flourless Chocolate Cake *GF*

rich, decadent, fudge like chocolate cake with raspberry sauce and seasonal fruit

Gelato or Sorbet *GF or VGN*

enjoy a scoop of available gelato or sorbet from 'olympic mountain creamery'

***consuming raw or undercooked meats/eggs might increase your risk of food borne illness.**

DF= Dairy Free / GF= Gluten Free / VGT = Vegetarian / VGN = Vegan / VGN0 = Vegan Optional / VGTO = Vegetarian Optional / GFO = Gluten Free Optional / DFO = Dairy Free Optional