



Dinner 3 – Course \$50

2025 Seattle Restaurant Week 10/27 - 11/8

Appetizers

Soup

Tuscan White Bean Purée, Ground Italian Sausage, Finé Herbs
(GF, Available DF, Available Vegetarian, Available Vegan)

Autumn Vegetable Salad

Mixed Baby Lettuces, Herb Vinaigrette, Goat Cheese, Sweet Drop Peppers, Corn,
Radish, Pepitas
(GF, Available DF, Vegetarian, Available Vegan)

Brussels Sprouts

Orange / Rosemary Glaze, Whipped Ricotta, Pistachio
(GF, Available DF, Vegetarian, Available Vegan)

Entrees

Wild Mushroom Risotto

Chef Selection, Arborio Rice, Shallot Cream, Truffle, Parmesan Reggiano
(GF, Available DF, Vegetarian, Available Vegan)

NW Salmon

Roasted Fennel / Pernod Cream, Celeriac Mashed Potato, Crispy Brussels Sprouts,
Fried Prosciutto
(GF, Available DF, Available Pescetarian)

Steak Frites Au Poivre

St Helens Hanger Steak, Black Peppercorn Cream, Crispy Shallot, Hand Cut French
Fries
(Available GF, Available DF)

Desserts

Lemoncello Cake

Mascarpone Frosting
(V, Vegan)

WA Peach Sorbet

(GF, DF, V, Vegan)

We are happy to accommodate all allergy, food preference or dietary restrictions. Please inform your server for necessary changes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness