



## **Seattle Restaurant Week**

**October 26<sup>th</sup> – November 8<sup>th</sup>, 2025**

**Sunday through Saturday \$50 per person plus tax**

### **First Course**

#### **Strawberry and Arugula Salad**

Fresh strawberries tossed with baby arugula, red onions, peas and Manchego cheese in a lemon honey vinaigrette; topped with candied pecans and balsamic reduction. *Vegetarian, Can be Vegan*

#### **Italian Wedding Soup**

Italian sausage, potatoes, celery, carrots, garlic, onion, chicken broth, and plum tomatoes; topped with crostini.

#### **Roasted Cauliflower**

Roasted cauliflower florets baked in fontina cream sauce and topped with green onion and bacon bits. *Can be vegetarian*

### **Main Course**

#### **Gnocchi with Wild Boar Ragu**

Ricotta and parmesan gnocchi tossed in a wild boar ragu and topped with grated grana.

#### **Wild Mushroom Risotto**

Cabernet risotto simmered in mushroom broth with locally harvested wild and cultivated mushrooms; finished with fresh spinach, a touch of cream, butter and grated grana. *Vegetarian, Can be Vegan*

#### **Braised Beef Short Ribs**

Beef short ribs braised with onion, celery, Calabrian chilies, plum tomatoes and cabernet sauvignon; served with creamy polenta and seasonal vegetables.

#### **Jumbo Prawns**

Jumbo prawns sautéed with garlic, basil, Calabrian chilies, fresh tomatoes and white wine; finished with butter and served over fresh spinach with mashed potatoes.

### **Dessert Course**

#### **Warm Chocolate Cake**

with Crème Anglaise and vanilla gelato. *Vegetarian*

#### **Pumpkin Cheesecake**

with cinnamon maple syrup and whipped cream. *Vegetarian*

#### **Gelato or Sorbetto**

with mixed berries. *Vegetarian, Sorbetto is Vegan*