



SEATTLE RESTAURANT WEEK

3 COURSES FOR \$35

Appetizer

Roasted Butternut Squash Soup (GF, V)

Creamy roasted butternut squash blended with garlic, onion, cumin, and chili spice. Finished with crema and toasted pepitas.

Entrée (Choice of One)

Pollo Verde Tamale (GF)

Shredded chicken simmered in tomatillo, cilantro, and jalapeño sauce. Wrapped in masa and served with queso fresco, crema, and red onion escabeche.

Roasted Poblano Tamale (GF, V)

Fire-roasted poblano peppers folded into masa with melted queso fresco. Served with crema and red onion escabeche.

Dessert

Deep Fried Ice Cream (GF, V)

Husky Deli pumpkin ice cream rolled in cinnamon corn flakes and served on a crispy flour tortilla with a chocolate drizzle.