

Vendemmia

Seattle Restaurant Week

October 26th – November 8th

Three courses

\$65 per person

FIRST COURSE: SHARED FOR THE TABLE

BEEF TARTARE* *champagne vinaigrette, shallot, chive, crostini*

GEM LETTUCE* *green goddess, fresh herbs, breadcrumbs*

ROASTED SQUASH *stracciatella, pepitas, fig mostarda*

KAMPACHI CRUDO* *apple, celery, preserved lemon*

SECOND COURSE: CHOICE OF ONE

TONARELLI *eggplant conserva, tomato, basil, pecorino*

BLACK COD *fennel, kale, salsa verde*

(substitute WILD SALMON +\$15)

BRAISED BEEF *polenta, root vegetables, olives almonds*

(substitute AMERICAN WAGYU +\$15)

DESSERT: CHOICE OF ONE

TIRAMISU *mascarpone, cocoa, espresso*

OLIVE OIL CAKE *orange blossom gelato, hazelnut crumble, sea salt*

SUPPLEMENTS

HALF DOZEN OYSTERS \$MP

G.H. BREAD SERVICE \$13

SNAP PEAS *dungeness crab, endive, chive, lemon* +\$25

SPAGHETTI *tomato, basil, olive oil, chili* +\$21