

# PALISADE™

## SEATTLE

### RESTAURANT WEEK 2026

APRIL 19 – MAY 2

THREE-COURSE | \$50

#### FIRST COURSE

*choice of*

**NEW ENGLAND CLAM CHOWDER**

**CAESAR SALAD**

Parmesan crisp | achiote sauce | sweet pepper

#### SECOND COURSE

*choice of*

**CHAR-GRILLED SIRLOIN\***

8 oz. | Yukon Gold mashed potatoes | asparagus

**BOURBON MISO SALMON**

Bourbon miso maple glaze | bok choy | sushi rice | togarashi

**DUNGENESS CRAB STUFFED SHRIMP**

Yukon Gold mashed potatoes | seasoned vegetables beurre blanc

#### THIRD COURSE

*choice of*

**KEY LIME PIE**

Nellie and Joe's Famous Key Lime juice | graham cracker  
& whipped cream

**CRÈME BRULÉE**

Rich vanilla custard with a caramelized sugar crust

THREE-COURSE | \$65

#### FIRST COURSE

*choice of*

**NEW ENGLAND CLAM CHOWDER**

**APPLE, GORGONZOLA + CANDIED WALNUTS**

baby greens | honey vanilla vinaigrette

#### SECOND COURSE

*choice of*

**HERB CRUSTED SLOW ROASTED PRIME RIB\***

10 oz. | Yukon Gold mashed potatoes | asparagus

**OVEN ROASTED BLACK COD**

lobster risotto | roasted tomato beurre blanc

**DUNGENESS CRAB CAKE**

Twin crabcakes | yellow pepper coulis | Yukon Gold potatoes | asparagus

#### THIRD COURSE

*choice of*

**KEY LIME PIE**

Nellie and Joe's Famous Key Lime juice | graham cracker  
& whipped cream

**CRÈME BRULÉE**

Rich vanilla custard with a caramelized sugar crust

### FEATURED WINE

**ETHOS CABERNET SAUVIGNON, COLUMBIA VALLEY**

Focused flavors of ripe blackberries, spiced chocolate, and black cherry  
with lean tannins giving way to a long velvety finish.

Glass: \$14 | Bottle: \$55

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items. Veg Vegetarian. May contain eggs and/or dairy. Please ask your server for details. \*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. For convenience, a Suggested Gratuity of 18% will show on guest checks for banquet events and parties of 8 or more. The amount of gratuity is always discretionary. Feel free to increase or decrease the suggested gratuity amount based on your dining experience. Prices and menu items are subject to change.