

A E R L U M E

HONOR · REVEL · GATHER · PRESERVE

SEATTLE RESTAURANT WEEK

\$65 per person, plus service charge & tax

Course One

choose one:

CITRUS MARINATED BEETS

roquette, lemon thyme chèvre, pistachio,
shaved horseradish, extra virgin olive oil

COCONUT CONGEE SOUP

pickled peppers, crispy rice noodles,
lemongrass cream

Course Two

choose one:

HERITAGE BERKSHIRE FARMS PORK SHANK*

tropical fruit chutney, sweet & sour glaze,
garlic chili oil, brussels sprouts

SURF & TURF DUO*

4oz wagyu cadera steak, grilled prawns,
mashed potatoes, grilled asparagus, harissa aioli
substitute scallops for prawns + 10

GREEN PLATE SPECIAL

seasonal, vegetarian

Course Three

dessert duo:

GARROT CAKE

citrus, toasted pistachio, cream cheese icing
&

CHOCOLATE CRUNCH BAR

nutella, chocolate mousse, raspberry

substitutions will be politely declined

State law requires us to inform you that consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Fire & Vine Rewards members can earn and redeem points for Seattle Restaurant week. Payment using CW-\$100 and Celebrate-Revelers Club \$100 (Costco) with Seattle Restaurant Week menu will not be accepted.

A 20% service charge will be added to your bill. 100% of this service charge is retained by Aerlume. Separately, our servers receive industry-leading commissions based on their sales. Gratuity is not expected and entirely optional. Our management team is happy to answer any questions you may have.