

# Seattle Restaurant Week

TUESDAY - THURSDAY | APRIL 21-23 & 28-30  
\$65 per person, plus service charge and tax

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## COURSE 1

choose 1

NEW ENGLAND STYLE CLAM CHOWDER  
razor clams, yukon gold potato,  
bacon bread crumbs

FARM GREEN SALAD  
red onion, green apple,  
chèvre, apple vinaigrette

## COURSE 2

choose 1

SURF AND TURF  
4oz certified angus beef sirloin and 4oz pacific  
northwest steelhead trout,  
gaucho style skin-on mash potatoes,  
seasonal vegetables, house made demi-glace

VEGETABLE LINGUINI  
seasonal vegetables, foraged mushrooms,  
parmesan, white wine butter sauce,

## COURSE 3

choose 1

CARROT CAKE  
spiced carrot cake, pistachio ice cream

SEASONAL SORBET  
fresh berries

*Substitutions will politely be declined.*

**AQUA**  
BY El Gaucho

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 AQUA by El Gaucho. 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.