

SEATTLE RESTAURANT WEEK

TUESDAY - THURSDAY | APRIL 21-23 & 28-30

THREE COURSE DINNER

\$65/person, plus service charge and tax

STARTER | Choice of:

WICKED SHRIMP

sautéed with our custom wicked spice

CLASSIC WEDGE SALAD

iceberg, bacon, tomato, kalamata olives, egg, roquefort, roquefort dressing

CLAM CHOWDER

new england style

ENTRÉE | Choice of:

GRILLED NIMAN RANCH TOP SIRLOIN CULOTTE STEAK

yukon gold mashed potatoes, asparagus, mushroom bordelaise

-make it Gaucho Style with lobster tail & hollandaise \$25-

EL GAUCHO COAL GRILLED COLUMBIA RIVER STEELHEAD

fava bean and spring vegetable succotash, smoked tomato beurre blanc, preserved lemon gremolata

VEGETABLE RISOTTO

caramelized spring vegetables, herb pistou, fresh ricotta

DESSERT | Choice of:

CRÈME BRÛLÉE

fresh berries

DARK CHOCOLATE CHEESECAKE

chantilly cream, raspberry coulis

SEASONAL FRESH FRUIT COBBLER

wood-oven baked, gluten free crust, madagascar vanilla bean ice cream

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 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.