

SEATTLE RESTAURANT WEEK

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

THREE COURSE DINNER

\$65/person, plus service charge and tax

STARTER | Choice of:

INSANE TRUFFLE SOUP

black truffle, cream wild mushrooms

MIXED GREEN SALAD

kiln dried cherries, julienne pear, candied pecans,
fuji apple vinaigrette

ENTRÉE | Choice of:

DRY AGED SHORT RIB

red wine braised short rib served with creamy mashed potatoes,
mushrooms, confit tomatoes, finished with bordelaise sauce

SHRIMP & GRITS

grilled prawns served over cheesy white grits with
house made marinara and a corn and bacon succotash

ADD ON SIDES FOR THE TABLE

SCALLOP POTATOES 10

CRISPY BRUSSELS SPROUTS 11

GAUCHO MAC & CHEDDAR CHEESE 16

ROASTED SWEET CORN 10

DESSERT | Choice of:

BREAD PUDDING

caramel, crème anglaise, strawberries, madagascar vanilla ice cream

SEASONAL SORBET

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.