

## adventurer's menu

seattle restaurant week:

smaller portions, big flavors

**\$50/person**

**(\$80/person with wine<sup>(\*)</sup> pairing)**

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### FIRST

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#### turkish shepherd's salad

tomato, cucumber, bell pepper, lettuce, chickpea, scallion, mint, lemon-balsamic-pomegranate vinaigrette  
(*vv, nf*)

or

#### fennel, yukon gold and pistachio salad

creme fraiche vinaigrette, sunchoke chips  
(*v*)

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### SECOND

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#### sumac seared tuna

avocado spread, orange suprme, microgreens  
(*ef, nf*)

or

#### fried eggplant

tomato, onion and garlic chutney, yogurt  
(*v, nf; vv w/o yogurt*)

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### THIRD

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#### ratatouille risotto

eggplant, squash, tomato, onion, bell pepper, pepper paste, herbes de provence, vegan mozzarella  
(*vv, nf*)

or

#### deconstructed doma

grape leaves, lamb, tomato, jasmine rice, served with yogurt, Aleppo pepper oil (*ef, nf*)

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### FOURTH

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#### apricot-orange cake

orange syrup, vanilla bean ice cream, aleppo honey  
(*v, nf*)

or

#### double chocolate brownie

vanilla bean ice cream, aleppo honey  
(*v, nf; df w/o ice cream*)

or

#### chocolate tahini mousse

agave, pomegranate sour, coconut whipping cream  
(*vv, nf*)

(\*) wine pairing features 3 oz pours, except the ice wine which is a 2 oz. pour