



## SEATTLE RESTAURANT WEEK

\$65 per person for 3 courses

(tax and gratuity are not included)

### I

#### Mussels & Italian Sausage DF, GFO

sautéed pnw mussels, 'cascioppo' italian sausage, serrano peppers, white wine lemon sauce

#### Burrata Avocado VGT, GFO

avocado mash, heirloom tomatoes, fresh basil, burrata, balsamic glaze & crostini

#### Golden Glaze Honey Wings GF, DFO

smoky-sweet chipotle honey sauce with a creamy parmesan dip

#### Spring Arugula Salad VGT, GF, DFO

heirloom tomatoes, fennel, asparagus, peas, lemon thyme vinaigrette, shaved parmesan

### II

#### \*Pacific Black Cod GF, DF

pan seared sablefish, steamed jasmine rice, roasted broccolini, bell peppers, scallions, maple soy sauce

#### Guajillo Chicken GF

all organic half chicken from 'mary's farm', mesquite-smoked guajillo marinade & house-made mashed potatoes

#### Sparrow-Smoked Rack GF

half rack of artisan pork ribs from oregon 'carlton farms', slow-smoked over mesquite, finished w/ our signature sparrow golden glaze, served with mashed potatoes

#### \*American Wagyu Steaks

4 oz Petite Filet

6 oz Manhattan Strip \$10

8 oz Filet Mignon \$29

imperial american wagyu beef all-natural, cooked over charcoal, served w/ mashed potatoes, and choice of home-made demi glace or chimichurri sauce

add oscar style \$18 – add grilled asparagus \$10

add polenta \$8 – add roasted veggies \$11

### III

Gluten Free Doughnut Holes GF

Flourless Chocolate Cake GF

Gelato or Sorbet GF or VGN

\*consuming raw or undercooked meats/eggs might increase your risk of food borne illness \*

DF= Dairy Free | GF= Gluten Free | VGT= Vegetarian | VGN= Vegan | VGNO= Vegan Optional  
VGTO= Vegetarian Optional | GFO= Gluten Free Optional | DFO= Dairy Free Optional

**WE ACCEPT AND PREFER CASH OR DEBIT; PLEASE CONSIDER USING THIS METHOD OF PAYMENT TO AVOID 3% SURCHARGE**