



SEATTLE RESTAURANT WEEK

APRIL 19TH - 23RD & APRIL 26TH - 30TH

Choice of 3 courses for \$65 plus tax & service charge per person.

No substitutions.

STARTERS

Ahi Poke Tacos*

Wasabi slaw, macadamia nut.

Tequila Lime Mussels*

Tequila cream sauce, jalapeños, lime, cilantro, crostini.

ENTREES

Sea Bass Cheeks Piccata*

Linguine, morel mushrooms, white wine, lemon, capers, artichoke, butter, cheese.

Maple BBQ Swordfish*

Market vegetable, fried leeks.

Marsala Chicken

GF

Pan seared airline chicken breast, mushroom Marsala sauce, roasted potatoes, market vegetable.

DESSERTS

Red Wine Poached Pear

Cheesecake

Red wine reduction, vanilla ice cream.

Peach Cobbler

Spiced peaches, almond biscuit, vanilla ice cream.

GF Gluten Free | *Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

A 20% service charge is included on each check. Your server earns 12% commission on gross sales and retains 100% on anything left on the tip line. The support team and kitchen collectively earn commissions and benefits of 8% on gross sales. The company retains 100% of the service charge; WA state law requires we collect tax on service charges.