



SEATTLE RESTAURANT WEEK

3 Course Set Menu - *Dinner*

\$50

per person

BEGIN WITH A COCKTAIL

DON JULIO RESERVE MARGARITA – 24

Don Julio blanco tequila, dry curaçao, agave, fresh lime, chili bitters, black salt – 2oz

STRAWBERRY COSMOPOLITAN – 18

Grey Goose vodka, dry curaçao, cranberry, strawberry, lime – 2oz

TO START

YOUR CHOICE OF

SPICY CALIFORNIA ROLL (4 pieces)

Yuzu crab, avocado, cucumber, sriracha aioli, sesame soy paper

INDIVIDUAL STICKY KOREAN RIBS

Sweet and spicy gochujang sauce, crispy onions, chilis, micro cilantro, fresh lime

INDIVIDUAL CHARRED CORN + AVOCADO DIP

Chipotle aioli, Tajin, feta, crispy corn tortillas **G V**

ABURI SALMON SUSHI PRESS (4 pieces)

Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi **R**

MAIN COURSE

YOUR CHOICE OF

CHICKEN COBB SALAD

Smoked bacon, crumbled blue cheese, oven-roasted tomatoes, avocado, soft boiled egg, creamy ranch dressing

SPICY CALABRIAN PASTA

Fresh burrata, caramelized chorizo sausage, Calabrian chili rosé, garlic bread crumbs, parmesan, fresh basil **V**

NASHVILLE CRISPY CHICKEN SANDWICH

Hot fried chicken thigh, lemon slaw, sweet pickle, honey mustard, mayonnaise, toasted brioche bun, French fries

CAJUN BLACKENED CHICKEN

Cajun chicken breast, confit garlic butter, warm potato salad, bacon, coleslaw, kale oil **G**

SOUTHWEST CHICKEN AVOCADO SALAD

Grilled cajun chicken, charred corn, dates, avocado, crumbled feta, black beans, peanut lime vinaigrette **V**

DESSERT

YOUR CHOICE OF

MINI CRÈME BRÛLÉE CHEESECAKE

New York-style, vanilla crème anglaise, fresh berries, Chantilly cream

MINI STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, fresh berries, vanilla bean ice cream