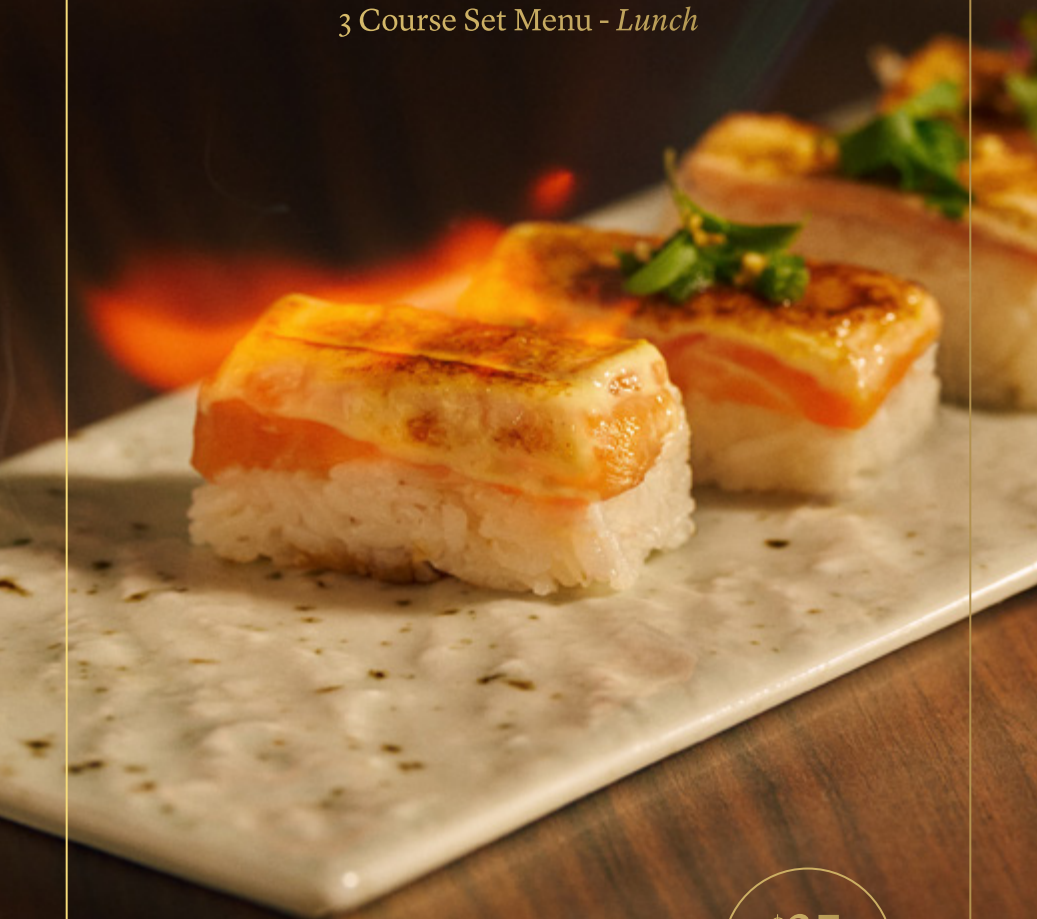


# SEATTLE RESTAURANT WEEK

3 Course Set Menu - *Lunch*



\$35

per person

## BEGIN WITH A COCKTAIL

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### **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

### **CRISPY CHILI TOFU**

Sriracha aioli, togarashi, sweet chili soy v

### **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

### **NASHVILLE CRISPY CHICKEN SANDWICH**

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

### **SPICY CALABRIAN PASTA**

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

### **BAJA TACOS**

Crispy battered Atlantic cod, pineapple jalapeño salsa, cabbage, smashed avocado, chipotle crema, tortilla chips + salsa roja

### **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