



Lunch Menu

SMALL PLATES

Chicory Caesar	24
brioche croutons, bacon, and grated parmesan	
Beef Tartare*	31
crispy shallots, egg yolk jam, crostini, parmesan, capers, baguette from Mirabelle bakery	
Burrata	27
prosciutto, baguette, escabeche tomatoes	
Artisanal Cheese Plate	25
selection of hard and soft cheese, black garlic, crostini	

PASTA

Fines Herbs Pappardelle	45
lemon beurre blanc, Dungeness crab, fine herb oil	
Mushroom Cestini	36
braised lamb, black garlic, manchego	

LARGE PLATES

Ora King Salmon*	65
fennel velouté, saffron fennel, fennel salad	
Seared Scallops*	65
brown butter cauliflower espuma, locally foraged mushrooms, toasted hazelnuts	
Dry Aged New York*	195
au poivre, duck fat, potato mille feuille	

Seattle Restaurant Week Tasting Menu

3 courses- 65

(Please select one from each course)

first course

Corn Potage Soup

baguette crostini, espelette pepper, truffle oil

or

Chicory Caesar*

croutons, bacon, and grated parmesan

second course

Petrale Sole

capers, lemon supreme, brown butter

Or

Carrot Cavatelli

carrot beurre monte, goat cheese, gremoulata, pea vines

third course

Chocolate Mousse

served with berries

Or

Trio of Ice Cream & Sorbet

*Consuming raw or undercooked meat, seafood, eggs, or poultry may increase the risk of food-borne illness

A 6% surcharge will be added to your bill. 100% of this amount is distributed to our culinary.

For parties of 6 or more, a 20% surcharge will be added to your bill. 100% of this amount is distributed to our culinary and service team