

høerfest

Seattle Restaurant Week

April 19th – May 2nd

Three Courses | \$65 per person

FIRST COURSE (SHARED)

GEM LETTUCE *white balsamic, feta, crouton*

GRILLED ASPARAGUS* *cured egg, breadcrumb, sabayon, lemon*

SEARED TOMBO* *avocado, pickled spring onion, chili, lime*

SECOND COURSE (CHOICE OF)

CAVATELLI *english pea, crème fraiche, pea vine*

HALIBUT *tarragon butter, artichoke, greens*

GLAZED PORK BELLY *charred cabbage, spring onion agrodolce, mustard seed*

DESSERT (CHOICE OF)

TIRAMISU *cocoa, mascarpone, espresso*

CARROT CAKE *orange zest, cream cheese, walnuts*

SUPPLEMENTS

HALF DOZEN OYSTERS* *lemon, hot sauce, mignonette* MP

G.H. BREAD SERVICE *housemade bread, cultured butter* 16

CHARRED CARROTS *hot honey, crème fraiche, dukkah* 17

BEEF TARTARE* *champagne vinaigrette, mustard seed, crostini* 22

TONNARELLI *beef bolognese, sage, parmesan* 32

AMERICAN WAGYU* *rotating seasonal accompaniments* MP