

RED COW

SEATTLE RESTAURANT WEEK

\$65 PER PERSON

APPETIZER *choice of:*

Salad Verte (v)

gem lettuce, radish, haricot vert, lemon, tarragon, champagne vinaigrette

Roasted Beets (v)

chèvre, hazelnut, lemon, cider vinaigrette

Crab Cakes +26

dungeness crab, bell pepper, lemon aioli. panko, bernaise

Charred Leeks (v)

garlic confit cream, thyme, casera loaf

Beef Tartare* +23

cornichon, caper, quail egg, dijon, shallot, fine herbs, crostini

add-ons

MAINS *choice of:*

St Helens Hanger Steak & Frites

horseradish cream, pommes frites

Red Cow Burger* & Frites

tillamook cheddar, applewood bacon, house pickles, caramelized onion, spicy aioli, potato bun

Skate

vichyossoise purre, pickled fennel, rhubarb, fines herbes

Galette (v)

gruyere, leek, celeriac, kale

DESSERT *choice of:*

Basque Cheesecake

seasonal compote

Profiterole

choux pastry, ice cream

Pot de Creme

whipped cream, chocolate pearls

DIETARY KEY • df=Dairy Free v = Vegetarian gf = Gluten Free

ESR has added 20% Service Charge to the tab that is retained (100%) by the house. Every ESR employee is paid an equitable and agreed upon hourly wage. Gratuities are not expected, and any that are left are split among hourly staff only, never salaried managers.

*The King County Department of Health would like to warn you that eating raw or undercooked foods may lead to food-borne illness.