

APRIL 19TH—MAY 2ND

SEATTLE RESTAURANT WEEK

3 COURSES FOR \$50

MONDAY—THURSDAY LUNCH: 9 AM-3 PM & DINNER: 5 PM-9 PM
& SUNDAY DINNER 5 PM-8 PM

Appetizer

MIMOSA SALAD

Arugula & gem lettuce, dressed walnut vinaigrette and garnished with toasted walnuts and chopped hard-cooked eggs
*2023 CRÉMANT DE LIMOUX Brut Rosé
Émotion Antech \$8 half glass / \$16*

OR

ASSIETTE DE CRUDITÉ

Celeriac remoulade, carrot slaw, roasted red pepper petals, dressed english peas on a bed of sherry vinegar marinated lentils
*2025 WALLA WALLA VALLEY Seven Hills Vineyard
Sangiovese SMAK Wines \$6 half glass / \$12*

Entree

VOL-AU-VENT AUX CHANTERELLES

Sauteed chanterelle mushrooms, glazed shallots, peas, and chicken sausage, served in puff pastry shell with mushroom velouté
*2023 MARCILLAC Lo Sang del País
Domaine du Cros \$7 half glass / \$14*

OR

MOULES MARINIÈRE

Penn Cove mussels steamed with sweet onions, shallots, garlic, celery, white wine, verjus, butter and parsley. Served with pommes frites.
*2023 WILLAMETTE VALLEY Freedom Hill Vineyard
Chardonnay St. Innocent \$8.50 half glass / \$17*

Dessert

CHOCOLATE COGNAC MOUSSE

Almond cookie, Crème Chantilly
*10 year Tawny Porto, Kopke
\$5.50 half glass / \$11*

OR

PRUNE ARMAGNAC GLACE

House-made ice cream, Sable Breton cookie
*2021 Burgenland, Kracher Auslese Cuvée
\$6.50 half glass / \$13*

Wine Flight

ENJOY OUR SOMMELIER PAIRINGS FOR \$20

Flight of three, one half glass per course.