



SEATTLE RESTAURANT WEEK DINNER

First Course

Red Leaf & Radicchio Salad

chevre | strawberry | pistachio | berry vinaigrette

Garlic Cucumber Salad

confit garlic | sesame seeds | scallion

Watermelon Burrata Salad

basil pesto | baby heirloom tomato

Second Course

Frolik Burger

dry aged cheddar cheese | lettuce | tomato | house-made
special sauce

Substitution: vegetarian patty

Wild Mushroom Tagliatelle

leek | pea | fava | zucchini | parmesan

Bavette a La Plancha & Frites (+10)

Third Course

Hazelnut Toffee Cake

candied hazelnut | caramel sauce

Strawberry Shortcake Biscuit

strawberry coulis | strawberry proofs | chantilly cream