

SHAKER + SPEAR

GRILLED FOCACCIA SALAD v

FRISÉE, ARUGULA, CHERRY TOMATO
CASTELVETRANO OLIVE, SCAMORZA, HERB VINAIGRETTE

GRILLED TIGER PRAWNS GF DF S

SOFRITO, ARTICHOKE, PICKLED FENNEL, AJI AMARILLO

MANILA CLAMS DF S

MUSHROOM DASHI, SPRING GARLIC
GRILLED SOURDOUGH



SPRING PEA RISOTTO GF V

FRICO, MASCARPONE, PICKLED APPLE
PEA TENDRIL, BLACK LIME

ALASKAN TRUE COD GF DF

WILD RICE, GOLDEN BEET, THAI BASIL

6OZ ST. HELENS FLANK STEAK GF

HERBED POTATOES, RAPINI, ENTRECOTE SAUCE



RHUBARB & ROSE CHEESCAKE N

RHUBARB COMPOTE, CANDIED ALMONDS

SEASONAL CRÈME BRULÉE GF N

GELATO OR SORBET VG GF

MENU \$65

WINE PAIRING \$40

GF - Gluten Free V - Vegetarian VG - Vegan DF - Dairy Free

N - Contains Nuts S - Shellfish

**SEATTLE
RESTAURANT
WE  K**