

SEATTLE RESTAURANT WEEK

HOUSE COMFORTS

comfort classics, done our way - \$65

house focaccia - with honey + lavender butter

brussels + burrata - roasted + charred skagit valley brussels, burrata, aged balsamic

steak frites - miso-glazed flat iron, maitre 'd butter, house-cut fries

SIGNATURE PICKS

dishes that define jackson house - \$65

dungeness cheesecake - butter-poached leek, dungeness crab, lemon oil

roasted beets - skagit valley golden beet, hummus, toasted wild rice, blood orange

charred lamb rib chops - charred green onion vin., sweet potato puree

