



## SEATTLE RESTAURANT WEEK MENU

October 26th to November 8th

\$50 PER GUEST

### FIRST COURSE

#### STRAWBERRY SALAD (v, n)

BITTER GREENS, STRAWBERRIES, SHAVED RED ONION, BALSAMIC DRESSING, CANDIED PECANS, RICOTTA SLATA

OR

#### GRILLED ELOTE (GF, v)

GRILLED CORN ON THE COB, CILANTRO LIME CREMA, COTIJA CHEESE, PICKLED FRESNO CHILIS, ALEPPO SPICE, FRIED SERRANO CHILI, CILANTRO

### SECOND COURSE

#### GRAIN BOWL (VG, N)

MIXED GREENS, LENTILS, QUINOA, ROASTED CARROTS, SHALLOT VINAIGRETTE, SPICY PEANUT SAUCE, HAZELNUT DUKKA

OR

#### SHORT RIB PACCHERI

7 OZ SHORT RIB, BEEF RAGU, PASTA JOE'S FRESH PACCHERI, PARMESAN, DEMI GLACE, FRESH BASIL

### DESSERT

#### CARROT CAKE

CREAM CHEESE ICING, MACARONS, HAZELNUT CRUNCH

OR

#### SEASONAL ICE CREAM

ROTATING FLAVOR

*~ Ask about allergy free dessert options ~*

\*Consuming raw or undercooked meat, poultry, shellfish, or egg may increase your risk of food-borne illness. A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.

