

S e a t t l e R e s t a u r a n t W e e k

We proudly collaborate with local farmers to bring you the freshest seasonal ingredients. Each dish showcases produce at its peak, thoughtfully crafted to share the best of the season with you.

L u n c h M e n u

f i r s t c o u r s e

rhubarb and burrata

compressed rhubarb, cardamom cashews, orange-ginger reduction, red watercress, sea salt, lemon oil

o r

smoked ham hock arancini

brioche breadcrumbs, pickled carrot, english pea puree, mint, pea shoots

s e c o n d c o u r s e

confit of spring lamb crepinette

fennel tarte tatin, tarragon espuma, espelette pepper

o r

crispy shimeji mushroom sando

ciabatta bun, cherry tomato jam, tarragon aioli, cabbage slaw

t h i r d c o u r s e

blueberry cream cheese bread pudding

Blueberry compote, lemon curd, crème fraiche chantilly

o r

“snickers” chocolate tart

candied peanuts, soft caramel

o r

scoop of housemade ice cream

3 course menu 35

we politely decline substitutions

menu items subject to change

executive chef lyle kaku

am sous chef josh rivas

pastry chef matt kelley

**washington state department of health would like us to inform you that consuming raw or undercooked foods may pose a health risk.*