

**SEATTLE RESTAURANT WEEK 2026  
IN PARTNERSHIP WITH  
NORTHWEST CIDER ASSOCIATION!**

**FEATURED CIDER BEVERAGES:**

GREENWOOD CIDER CO. CITY FRUIT \$8  
LIBERTY CIDERWORKS GARRATZA \$10  
GREENWOOD CIDER CO. BLACKCURRANT DIGESTIVO \$12

**Select 1 from each section**

Salmon rillettes, buckwheat chips, caper remoulade, fresh radishes

**OR**

Lentil panisse, caper remoulade, radish chimichurri

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Asparagus, seared spring onion, sunflower seed hummus,  
preserved Meyer lemon, oat dukkah

**OR**

Roasted carrots, labneh, whey braised kohlrabi,  
spicy fenugreek butter, toasted hazelnuts

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Fresh orecchiette pasta made with house milled red wheat, braised beef  
shank, tomato soffrito, purple sprouting broccoli, fried rosemary

**OR**

Fresh Fiorentin pasta made with house milled red wheat, green garlic and  
pecan pesto, baltic rose potato, leeks, pickled fiddlehead ferns

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Corn custard, poached rhubarb, oat and cornmeal cookie, candied  
fennel fronds

**OR**

Parsnip and Sonoran wheat cake, parsnip whip, parsnip chips  
and caramel made with blackcurrant apple cider from  
*Greenwood Cider Company*

**\$50**

**MENU SUBJECT TO CHANGE BASED ON  
PRODUCE AVAILABLE**