



Restaurant Christine

Dinner 3 – Course \$50

2026 Seattle Restaurant Week April 19th – May 2nd

Appetizers

Soup

Local Spinach Purée, Medosweet Cream, Parmesan Reggiano, Finé Herbs
(GF, Vegetarian, Available Vegan)

Turnip N Beet Salad

Mixed Baby Lettuces, Herb Vinaigrette, Slivered Almond,
Roasted Baby Turnip, Beet Purée, Feta
(GF, Vegetarian, Available Vegan)

Halibut Cheeks

Sautéed Lemon White Wine, Herb Butter, Arugula
(GF, Available DF)

Entrees

Spring Ravioli

4 Cheese Filling, Fiddleheads, Beet Purée, Asparagus, English Peas,
Aged Balsamic, Parmesan Reggiano
(Vegetarian)

NW Salmon

Nettle Risotto, Baby Turnip, Prickly Pear Gastrique
(GF, Available DF)

Spring Chicken

Scallopini, Morels, Melted Leek, English Pea, Fiddlehead,
Lemon White Wine, Baby Red Potato
Sub Vashon Island Spring Tofu \$3
(Available GF, Available DF, Available Vegetarian, Available Vegan)

Desserts

Flourless Chocolate Truffle Cake

(GF, Vegetarian)

Champagne Mango Sorbet

(GF, DF, Vegetarian, Vegan)

We are happy to accommodate all allergy, food preference or dietary restrictions. Please inform your server for necessary changes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness