



Conversation

Seattle Restaurant Week

\$50++ PER PERSON

First Course

HARISSA CARROTS

labneh, honey, spiced pepitas, clinatro

OR

CHOPPED SALAD

baby gem, cucumbers, olives, feta, pistachio, lemon vinaigrette

Second Course

KING SALMON

romanesco, charred eggplant, cucumber salsa

OR

MAFALDINE PASTA

delicata squash, guanciale, crispy kale, grana padano

Third Course

SEASONAL FRUIT COBLER

toasted oat brown butter crumble a la mode

OR

CLASSIC CHEESECAKE

oreo cookie crumb, whipped cream, chocolate sauce

++A TAXABLE 20% SERVICE CHARGE WILL BE ADDED TO YOUR BILL IN WHICH 17% WILL BE RETAINED BY THE TEAM MEMBERS WHO SERVED YOU TODAY AND THE REMAINING 3% WILL GO TO THE HOTEL.
ADDITIONAL GRATUITY CAN BE ADDED AT THE GUEST'S DISCRETION. WE DO NOT ACCEPT CASH.