



L'EXPERIENCE
PARIS

Seattle Restaurant Week
\$50 Menu

Starter

Spring Salad

Creamy Burrata, April Harvest Berries, Wild Arugula & Pistachio Pesto

Main course

Seared Sea Scallops

Sweet Soybean Silk, Infused Lemongrass Butter, and Citrus Yuzu Foam.

or

Pan-seared Lamb Cutlets

glazed in Dark Cherry Hoisin, served over sesame-scented seasonal greens

or

Umami-Glazed Eggplant

over a Silk Pea Emulsion with Tender Shoots.

Dessert

Choice of a Patisserie from L'Experience Paris

Served from Wednesday to Saturday
5pm to 9pm