



RESTAURANT WEEK

\$65 PER PERSON

FOR THE TABLE

Arancini

spicy arrabiata

Blood Orange & Fennel Salad *veg, gf*

romaine lettuce, fennel, watermelon radish, blood orange vinaigrette

Pea Soup

olive oil

Proscuitto

plums

Tombo Crudo

citrus vinaigrette, yuzu, lemon oil

Bruschetta

smoked fish, aioli chive, capers

MAINS

(choose one per guest)

Vesuvio

beef and pork bolognese, grana padano

Bucatini *gf, veg*

cacio e pepe

Pork Chop

marsala sauce, lacinato kale

Steelhead

soubise sauce, encurtido

Risotto Milanese *gf, veg*

saffron, peas, pecorino romano

DESSERT

(choose one per guest)

Tiramisu

chocolate sauce

Cheesecake

mixed berry compote

Sorbetto *gf, veg*

seasonal flavors

- STAPLE & FANCY DOES NOT ACCEPT CASH PAYMENTS -

DIETARY KEY • veg = vegetarian gf = gluten free df = dairy free

ESR has added 22% Service Charge to the tab that is retained (100%) by the house. Every ESR employee is paid an equitable and agreed upon hourly wage. Gratuities are not expected, and any that are left are split among hourly staff only, never salaried managers.

*The King County Department of Health would like to warn you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.