



EST. 2012

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SEATTLE RESTAURANT WEEK

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◆ ◆ \$35 ◆ ◆

**COSMIC CRISP & GOLD BEET SALAD**  
arugula, focaccia croutons, shallot & dill vinaigrette  
*veg*

**PROSCIUTTO, CHÈVRE, & CARAMELIZED ONION  
FLATBREAD | VEG\***  
ricotta & goat cheese base, mozzarella, caramelized  
onions, crispy prosciutto, herbs  
*veg\**

**MOCHA BASQUE CHEESECAKE**  
with biscotti caramel  
*gf*

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◆ ◆ \$50 ◆ ◆

**MUSHROOM TOAST**  
house baked focaccia, mushroom, tallegio, chive oil  
*veg*

**ROASTED CARROTS**  
with toasted hazelnuts and sumac gastrique  
*v, contains nuts*

**1/2 POUND TOMATO BRAISED MEATBALL**  
beef with creamey polenta and arugula

**MOCHA BASQUE CHEESECAKE**  
with biscotti caramel  
*gf*

\*any bottle of wine for \$40 with purchase  
of either Seattle Restaurant Week menu

gf - gluten free | v - vegan | v\* - can be made vegan | veg - vegetarian  
veg\* - can be made vegetarian | df - dairy free

\*A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. To ensure we can continue providing the best experience, a mandatory 3% service fee is applied to cover credit & debit card processing fees.