

Vendemmia

Seattle Restaurant Week

April 19th – May 2nd

Three courses | \$65 per person

FIRST COURSE (shared)

BUTTER LETTUCE apple, lemon vinaigrette, parmesan

GRILLED ASPARAGUS* green goddess, currant, taleggio

BEEF TARTARE* champagne vinaigrette, shallot, crostini

SECOND COURSE (choice of)

CAMPANELLE nettle pesto, parmesan, pumpkin seed

HALIBUT asparagus, watercress, cranberry beans

PORK CHOP* pistachio, jus, pickled mustard seed, spring onion

DESSERT (choice of)

TIRAMISU mascarpone, cocoa, espresso

CARROT CAKE orange blossom, cream cheese, hazelnuts

SUPPLEMENTS

HALF DOZEN OYSTERS* lemon, mignonette *MP*

G.H. BREAD SERVICE housemade bread, cultured butter *16*

HALIBUT CRUDO* rhubarb, fennel, radish, herb oil *25*

BURRATA black garlic, artichoke, housemade cracker *19*

SPAGHETTI tomato, basil, olive oil, chili flake *27*

AMERICAN WAGYU* rotating seasonal accompaniments *MP*