

**POMEGRANATE
BISTRO**

**SEATTLE
RESTAURANT
WE  K**

OCTOBER 18TH - 31ST

THREE COURSES | \$35

FIRST COURSE

BUTTERNUT SQUASH BISQUE (GF,VG)

ancho chile crema, toasted pepitas

OR

AUTUMN SALAD (V,GF,N)

marinated pear, frisee, baby greens, pomegranate seeds, pickled onion, candied pecans

SECOND COURSE

ROASTED PORK TENDERLOIN

calvados glaze, apple, chard, spaetzle, sausage

OR

CEDAR ROASTED SALMON (GF)

pomegranate-chipotle glaze, parsnip puree, lacinato kale, pumpkin seeds

OR

FARROTO (VG,N)

wild mushrooms, corn, tomatoes, arugula, hazelnuts, almonds, mushroom broth, parmesan

DESSERT

FRIED APPLE PIE & VANILLA ICE CREAM (VG)

OR

BOURBON CHOCOLATE PECAN PIE (VG,N)

Before ordering, please let us know if you have a food allergy.
(GF) Gluten Free (VG) Vegetarian (V) Vegan (DF) Dairy Free (N) Contains Nuts
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness