



SEATTLE RESTAURANT WEEK
3 Courses \$65

APPETIZER

SQUASH BURATTA (V)

Butternut Squash Purée, Ginger, Roasted Persimmon,
Pumpkin Seeds, Grilled Sourdough

FRIED CAULIFLOWER (GF, V, ask for VGN)

Pomegranate, Hot Honey, Sweet Peppers, Candied
Almonds, Fresh Herbs

HUSHPUPIES (V)

Feta Cheese, Piquillo Peppers, Cornmeal,
Jackson's Tartar Sauce

MAIN

WILD CAUGHT BLACK COD (GF)

Celeriac Purée, Braised Leeks, Apple-Walnut Yuzu Salsa,
Watercress

SWEET PEPPER PASTA (VGN)

Kale Pesto, Delicata Squash, Wild Mushrooms,
Fried Capers, Pine Nuts

DRY AGED FLANK STEAK (GF)

Citrus Marinade, Roasted Yams, Green Beans, Chimichurri

DESSERT

DEEP FRIED BREAD PUDDING A'LA MODE

MAPLE CRÉME BRULÉE (GF)

HOUSE SORBET (VGN)

(V) VEGETARIAN (GF) GLUTEN FREE (VGN) VEGAN

A 21% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL.
100% OF THIS SERVICE CHARGE IS RETAINED BY ZIG ZAG CAFE