

Seattle Restaurant Week

\$65 per person, plus service charge and tax



COURSE 1

choose 1

CLAM CHOWDER

New England style clam chowder,
bacon bread crumbs

FARM GREEN SALAD

cucumbers, red onion,
julienned carrots, persimmon vinaigrette

COURSE 2

choose 1

SURF AND TURF

4oz filet mignon and 4oz steelhead,
mashed potatoes, asparagus

VEGETABLE LINGUINI

sautéed seasonal vegetables,
white wine butter sauce,

COURSE 3

choose 1

SPICED CARROT CAKE

house made cream cheese frosting, fresh berries

CHOCOLATE POT DE CRÈME

almonds, salted caramel ice cream,
white chocolate bark

Substitutions will politely be declined.



State law requires us to inform you that consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Fire & Vine Rewards members can earn and redeem points for Seattle Restaurant week. Payment using CW-\$100 and Celebrate \$100 (Costco) with Seattle Restaurant Week menu will not be accepted.

A 20% service charge will be added to your bill. 100% of this service charge is retained by AQUA by El Gaucho. Separately, our servers receive industry-leading commissions based on their sales. Gratuity is not expected and entirely optional. Our management team is happy to answer any questions you may have.