

# AERLUME™

HONOR • SAVOR • GATHER • PRESERVE

## SEATTLE RESTAURANT WEEK

\$65 per person, plus service charge & tax

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### *Course One*

choose one:

CITRUS MARINATED BEETS  
roquette, lemon thyme chevre, pistachio,  
shaved horseradish, extra virgin olive oil

WHITE BEAN SOUP  
red pepper chow chow, pancetta

### *Course Two*

choose one:

HERITAGE BERKSHIRE FARMS  
PORK SHANK\*  
whiskey glazed sweet potatoes,  
smoked apple gastrique, brussels sprouts,  
pickled mustard seed jus

SURF & TURF DUO\*  
4oz wagyu cadera steak, grilled prawns,  
mashed potatoes, grilled asparagus, harissa aioli  
**substitute scallops for prawns + 10**

GREEN PLATE SPECIAL  
seasonal, vegetarian

### *Course Three*

dessert duo:

CARROT CAKE  
citrus, toasted pistachio, cream cheese icing  
&  
CHOCOLATE CRUNCH BAR  
nutella, chocolate mousse, raspberry

*Substitutions will be politely declined*

A 20% service charge will be added to your bill. 100% of this service charge is retained by Aerlume. 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.

\*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..

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