

Seattle Restaurant Week

October 18 - October 31, 2026

\$50

APPETIZER

SALTED COD SALAD

poached taro, frisée, hard-boiled quail eggs, avocado, shallots, heirloom tomato, bib lettuce, sweet mini pepper, roasted garlic vinaigrette

-OR-

TARO CREAM

taro escabeche, coconut milk, leeks, mushroom stock

ENTRÉE

CRISPY PORK BELLY

mofongo (smashed green plantain), seafood beurre blanc, collard greens, charred leek gremolata

-OR-

SEARED ROCKFISH

fabada asturiana, pork belly, chorizo, giant beans, grilled heirloom tomato, broccolini, saffron

-OR-

SEARED CAULIFLOWER STEAK

fennel seed and juniper berry crust, soft tofu and cashew cream, kohlrabi escabeche, date gremolata

DESSERT

POTS DE CRÈME

oolong tea, braised guava, salted goat cheese cream

-OR-

PLUM PUFFS

vanilla ice cream quenelle, plum compote, powdered sugar



*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Please inform us of any dietary restrictions so we may do our best to accommodate. 10.55% sales tax will be added to all items. Menus and pricing are subject to change. A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel.