

SEATTLE RESTAURANT WEEK

THREE COURSE DINNER

\$65/person, plus service charge and tax

STARTER | Choice of:

WICKED SHRIMP

sautéed with our custom wicked spice

CLASSIC WEDGE SALAD

iceberg, bacon, tomato, kalamata olives, egg, roquefort, roquefort dressing

FRENCH ONION SOUP

Hearty, rustic style

ENTRÉE | Choice of:

GRILLED NIMAN RANCH TOP SIRLOIN CULOTTE STEAK

yukon gold mashed potatoes, asparagus, mushroom bordelaise
-make it Gaucho Style with lobster medallions & hollandaise \$25-

EL GAUCHO COAL GRILLED COLUMBIA RIVER STEELHEAD

sharp cheddar grits, fall apple chutney, pomegranate gastrique

VEGETABLE RISOTTO

caramelized fall vegetables, herb pistou, fresh ricotta

ADD ON SIDES FOR THE TABLE

SCALLOP POTATOES 15

CRISPY BRUSSELS SPROUTS 16

GAUCHO MAC & COASTAL CHEDDAR CHEESE 15

ROASTED SWEET CORN 14

DESSERT | Choice of:

CRÈME BRÛLÉE

fresh berries

CHOCOLATE BOURBON CAKE

bourbon caramel, vanilla bean ice cream, candied pecans

SEASONAL SORBET

fresh berries

Substitutions will be politely 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 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.