



SEATTLE RESTAURANT WEEK 2026

\$50 per person

\$75 per person w/ optional wine pairings (3 oz pours)

Starters

choose one

Fall Salad

Mixed greens with pear, gorgonzola, sultana raisins, candied walnuts and apple cider vinaigrette
(gf, vegan upon request)

Butternut Squash Soup

Roasted butternut squash with cumin-crème and fried sage
(gf)

Roasted Carrots

Rainbow carrots, ricotta, toasted hazelnuts, balsamic glaze
(gf)

Mains

choose one

Maple-Chili Glazed Salmon

Roasted salmon with seared brussels sprouts, fingerling potatoes, delicata squash and grain mustard aioli
(gf)

Potliquoer Chicken

Roasted chicken leg quarter glazed with a potliquoer reduction, collard greens, red beans, and yellow rice simmered in a coconut broth
(gf)

Squash Enmoladas (mole enchiladas)

Blue corn tortillas filled with squash, mushroom, and, oaxaca queso, topped with traditional mole Poblano, queso fresco, and toasted sesame

**Birria option upgrade - \$12

(gf)

Desserts

choose one

Baked Butter Pecan Cookie

With salted caramel drizzle and housemade pumpkin spice ice cream
(gf)

Brigadeiros

Brazilian style chocolate truffles, vanilla whipped cream, red wine glaze.
(gf)

Pear Ginger Sorbet

Housemade sorbet with pink peppercorn garnish
(gf, vg)

* Gluten-free crackers available upon request.

** These items contain raw/undercooked ingredients.

While delicious, the King Co. Dept. of Health would like to remind you that they may cause illness.