



SEATTLE RESTAURANT WEEK

\$65 per person for 3 courses

(tax and gratuity are not included)

I

***Caesar Salad** *GFO*

all-organic romaine lettuce, baked parmesan, lemon, house-made caesar dressing with anchovies & crostini, half size
grilled chicken +10 | anchovies +4

Pear Arugula Salad *VGT, GF, DFO*

organic pear, arugula, candied walnuts, pine nuts, goat cheese & honey vinaigrette, half size

Tomato Basil Soup *GF, VGT*

cup of chef's daily made soup

Seafood Chowder *GF*

cup of fresh caught pnw clams, fish, shrimp, bacon, cream, carrots, celery, onions, potatoes

II

***Wild Alaskan Halibut** *GF, DF*

freshly shipped from alaska, yakima asparagus, heirloom tomatoes, onions, shaved garlic, extra virgin olive oil
(15g) osetra caviar +35

Guajillo Chicken *GF*

all-organic half chicken from 'mary's farm' mesquite smoked guajillo marinade & house-made mashed potatoes

***4 oz Petite Filet American Wagyu** *GF, DFO*

imperial american wagyu beef all-natural, cooked over charcoal, served w/ mashed potatoes, and choice of home-made demi-glaze or chimichurri sauce

sub 8oz Filet Mignon +30

Sparrow-Smoked Rack *GF*

half rack of artisan pork ribs from oregon 'carlton farms', slow-smoked over mesquite and our signature sparrow golden glaze served with mashed potatoes

III

Gluten Free Doughnut Holes *GF, VGT*

made to order, sweet condensed milk, chocolate sauce

Flourless Chocolate Cake *GF*

rich, decadent, fudge like chocolate cake with raspberry sauce and seasonal fruit

Gelato or Sorbet *GF or VGN*

enjoy a scoop of available gelato or sorbet from 'olympic mountain creamery'

**consuming raw or undercooked meats/eggs might increase your risk of food borne illness DF= Dairy Free / GF= Gluten Free / VGT = Vegetarian*

*VGN = Vegan / VGNO = Vegan Optional / VGTO = Vegetarian Optional
GFO = Gluten Free Optional / DFO = Dairy Free Optional*