



SEATTLE RESTAURANT WEEK

\$50

STARTER

CHOICE OF

FRIED BRUSSEL SPROUTS (GF, VG)

GRAIN MUSTARD VINAIGRETTE & CRISPY SHALLOTS

OR

SUNCHOKE SOUP (GF, N, V)

TOASTED HAZELNUT, HERB & CHILI PESTO,
GOAT CHEESE CREMA

ENTREE

CHOICE OF

CURRY CLAMS

COCONUT & VEGETABLE CURRY, CHILI FLAKE,
FENNEL, DILL

OR

STEAK FRITES

6OZ HANGAR STEAK, HOUSE FRIES,
CAPER SALSA VERDE

OR

FRIED CHICKEN SANDWICH

HOUSE SPICES, NAPA CABBAGE KIMCHI,
PICKLED CUCUMBERS & FRESNOS, SPICY MAYO,
FRIES

DESSERT

CHOICE OF

CARROT CAKE (N)

LAYERED PERFECTION WITH BUTTERCREAM ICING
AND HAZELNUT CRUNCH

OR

CHOCOLATE OPERA CAKE (N)

DARK CHOCOLATE GANACHE
AND MOCHA BUTTERCREAM

GF - GLUTEN FREE | V - VEGETARIAN | VG - VEGAN | N - NUT



**A 2% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.*