

SEATTLE RESTAURANT WEEK

\$65 PER PERSON

STARTERS (choose one)

Green Goddess Salad (v)

red gem lettuce, butternut squash, shallot, rainbow carrots, green goddess dressing

Burrata (v)

radicchio, pickled apple, fresh apple, pistachio, apple vinaigrette

Tuna Crudo (gf)

kohlrabi, apple, salsa al cren, basil oil

Prosciutto di Parma (gf)

parmigiano reggiano

Fried Delicata (v)

pomegranate agrodolce, candied hazelnuts, shallot

ENTREES (choose one)

Pappardelle (v)

seasonal mushrooms, parsley, white wine, grana padano

Paccheri

shrimp, garlic, white wine, cherry tomato, lemon parsley, chile

Casarecce

beef cheek ragù, tomato, chile, lemon ricotta

Halibut (gf)

roasted delicata, squash purée, seasonal mushroom, radish

Dry-Aged Pork Chop

apple-fennel soubise, chimichurri, fennel, cress, pickled apple

Ravioli (v)

wild mushrooms, pistachio pesto, parmigiano reggiano

DESSERT

Pistachio Cake (v)

berry coulis, ginger whipped cream, mint

Tiramisu (v)

ladyfingers, mascarpone, espresso

Seasonal Gelato / Sorbetto (gf, v)

shortbread cookie

*The King County Department of Health would like to inform you that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

One House Hospitality has added 20% Service Charge to the tab that is retained (100%) by the house. Every One House employee is paid an equitable and agreed upon hourly wage. Gratuities are not expected, and any that are left are split among hourly staff only, never salaried managers.

V = Vegetarian
GF = Gluten-Free

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