



SEATTLE RESTAURANT WEEK

\$65 PER PERSON

APPETIZER *choice of:*

Salad Verte (v)

*gem lettuce, radish, haricot vert, lemon,
tarragon, champagne vinaigrette*

Roasted Beets (v)

chèvre, hazelnut, lemon, cider vinaigrette

Crab Cakes +26

*dungeness crab, bell pepper, lemon aioli. panko,
bernaise*

Onion Soup (v)

*caramelized onion, marsala wine, mushroom
stock, sherry vinegar, gruyere, baguette*

Beef Tartare* +23

*cornichon, caper, quail egg, dijon, shallot,
fines herbs, crostini*

add-ons

MAINS *choice of:*

St Helens Hanger Steak* & Frites

horseradish cream, pommes frites

Red Cow Burger* & Frites

*tillamook cheddar, applewood bacon, house
pickles, carmelized onion, spicy aioli, potato bun*

Mussels & Frites

white wine, shallot, butter, fines herbs

Mushroom Bourguignon (v)

maitake mushroom, carrot, onion, potato purée

DESSERT *choice of:*

Basque Cheesecake

seasonal compote

Profiterole

choux pastry, ice cream

Pot de Creme

whipped cream, chocolate pearls

DIETARY KEY • df=Dairy Free v = Vegetarian gf = Gluten Free

OHH has added 20% Service Charge to the tab that is retained (100%) by the house. Every OHH 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.

*The King County Department of Health would like to warn you that eating raw or undercooked foods may lead to food-borne illness.