



a gluten-free kitchen

oct-nov 2026

seattle restaurant week:
smaller portions, big flavors

\$35/person

(\$55/person with wine^(*) pairing)

FIRST

turkish shepherd's salad

tomato, cucumber, bell pepper, lettuce,
chickpea, scallion, mint,
lemon-balsamic-pomegranate vianigrette
(vv, nf)



2025 VINKARA ATELIER HASANDEDE (TURKIYE)

SECOND

wild alaskan fish & chip

4.5 oz cod, hand cut fries
(df, ef, nf)



2024 LA PETTEGOLA VERMENTINO (TUSCANY, ITALY)

or

ratatouille risotto

eggplant, squash, tomato, onion, bell pepper,
pepper paste, herbes de provence, vegan mozzarella
(vv, nf)



2021 LOCUS CABERNET SAUVIGNON (WASHINGTON)

THIRD

chocolate tahini mousse

agave, pomegranate sour, coconut whipping cream
(vv, nf)



2017 TAYLOR FLADGATE VINTAGE PORT, (PORTO, PORTUGAL)

(*) wine pairing features 3 oz pours, except the
dessert which is a 2 oz. pour