



Dinner 3 – Course \$50

2026 Seattle Restaurant Week Oct 19th - Oct 30th

Appetizers

Autumn Green Salad

Baby Lettuces, Quince, Goat Cheese, Pomegranate, Pecan, Maple Vinaigrette
(GF, Vegetarian, Available Vegan)

Grilled Halloumi Cheese

Kalamata Olive, Sweetie Drop Peppers, Caramelized Onion, Arugula
(GF, Vegetarian)

Bresaola

Italian Dry Cured Beef, Arugula, Fried Capers, Lemon Oil, Parmigiano
(GF, Available DF)

Entrees

Wild Mushroom Risotto

Chef Selection, Arborio, Shallot Cream, Truffle, Parmesan Reggiano
(GF, Vegetarian, Available Vegan)

AK Halibut

Saffron Broth, PNW Green Lentils, Baby Carrot, Green Bean, Carrot Top Pistou
(GF, Available DF)

Muscovy Duck Breast

Roasted Fennel Pernod Cream, Pomegranate, Wild Rice, Brussels
(GF, Available DF)

Desserts

NY Style Cheesecake

Guava Sauce
(Vegetarian)

WA Mixed Berry Sorbet

(GF, DF, Vegetarian, Vegan)

We are happy to accommodate all allergy, food preference or dietary restrictions. Please inform your server for necessary changes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness