



## Lunch 3 – Course \$35

2026 Seattle Restaurant Week Oct 19<sup>th</sup> - Oct 30<sup>th</sup>

### **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**

Creamy Carrot Top Pistou, Wild Rice, Green Bean, Pine Nuts  
(GF, Available DF)

#### **Chicken Marsala**

Boneless Chicken Breast Scallopini, Opici Wine, Cremini, Mashers, Brussels  
(Available 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