



Seattle Restaurant Week Menu October 18-31

Gluten-free, dairy-free, egg-free, soy-free, peanut-free, tree nut-free, fish-free, shellfish-free, crustacean-free, sesame-free, corn-free, potato-free, mustard-free, celery-free, no xanthan/guar gums, no sunflower, no flax

\$20+tax/serving includes Pumpkin Miso Ravioli with Sage Brown Butter, Pumpkin Biscotti + donation to the SRW community giving campaign*

Pumpkin Miso Ravioli (pumpkin miso filled sorghum ravioli with baby spinach and sage browned butter):

Pasta: organic pearled sorghum flour, organic tapioca starch, organic psyllium powder, sea salt

Pumpkin Miso Filling: organic pumpkin, organic Greek style coconut yogurt, organic chickpea miso, organic nutritional yeast, organic psyllium powder, organic nutmeg, organic smoked paprika, organic rubbed sage, sea salt, organic black pepper

Sage Browned "Butter" Sauce: Melt brand vegan butter, organic sage, sea salt

Organic Baby Spinach, organic extra virgin olive oil

Miso Pumpkin Spice Biscotti:

GF Flour Blend (Organic sorghum flour, organic tapioca starch, mung bean starch, organic psyllium, organic acacia), organic brown sugar, organic pumpkin, organic applesauce, organic sorghum molasses, organic chickpea miso, organic pumpkin spice blend, grape seed oil, baking soda, sea salt

***Community Giving**

A portion of the proceeds from your SRW purchase will directly support Good Food Kitchens, a charitable division of the Good Business Network of WA that provides meals for those in need.