



VINS et EAUX-DE-VIE



**SEATTLE
RESTAURANT
WEEK**

October 19-22 & 26-28

Please note the entire table must participate in our SRW menu...merci!

1

salade verte

with herbed goat cheese, radishes,
sunflower seeds and dijon vinaigrette

2

roasted maitake

with polenta, turnips and mushroom jus

-or-

duck confit

with puy lentils, turnips, bacon and frisée

3

glace maison

housemade crème fraîche ice cream

-or-

sorbet maison

housemade calvados and apple sorbet

\$65

L'Oursin vous remercie!

Please note we are a service charge establishment; a 20% service charge is applied to each bill.
This is retained by the house and distributed fully to the staff serving you.

*King County Health Dept. would like you to know that consuming raw or undercooked
foods could cause an illness.