



SEATTLE RESTAURANT WEEK

50

SMALL PLATES

SALMON CHOWDER

HOUSE SMOKED SALMON, CARROTS, POTATO,
OLD BAY, FOCACCIA

HONEY ROASTED CARROTS (v, GF)

HERBED GREEK YOGURT, HAZELNUT DUKKAH

BURRATA PANZANELLA SALAD (v)

HEIRLOOM TOMATOES, BASIL, BALSAMIC,
TOASTED BAGUETTE

MAINS

BUTTERMILK FRIED CHICKEN

WARM FINGERLING POTATO SALAD,
GRAIN MUSTARD VINAIGRETTE, RADICCHIO, ARUGULA

LAMB & PESTO TAGLIATELLE

PISTACHIO, CHERRY TOMATOES,
PARMESAN, LAMB SAUSAGE

MUSHROOM RISOTTO (GF, v)

SHIITAKE, SPINACH, PARMESAN CRISP

DESSERT

CARROT CAKE

CREAM CHEESE ICING, HAZELNUT CRUNCH,
HOUSE-MADE MACARONS

ASSORTED COOKIES

MACARON, CHOCOLATE CHIP,
BROWNIE, HORCHATA SANDY

**A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.*

