



SEATTLE RESTAURANT WEEK

LUNCH MENU
\$20 PER PERSON

Select One Entrée

Hot Turkey Sandwich

mama lil's aioli, mama lil's peppers, arugula,
havarti cheese, sourdough bread

Fig & Goat Cheese Baguette

fig jam, chèvre, pear, fennel fronds,
two slices demi baguette

Autumn Harvest Salad

spinach, sliced apples, montechevre goat crumble,
walnuts, cranberries, maple bacon vinaigrette

**Included with any item is a glass of draft beer of choice,
Thurston Wolfe PGV, or Alki Cabernet Sauvignon**

Tax and gratuity is not included. Cannot be combined with other promotions or discounts. We are proud partners of Smart Catch by James Beard Foundation. Smart Catch is an educational sustainable seafood program created by chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain. *Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.



SEATTLE RESTAURANT WEEK

DINNER MENU
\$35 PER PERSON

Select One Entree

Mediterranean Stuffed Chicken

sun-dried tomatoes, brie cheese, ricotta, egg
served with a white bean cassoulet

Beef Stroganoff

teres major steak, sour cream, beef stock,
pappardelle pasta, herbs, grana padano

Sous Vide Pork Chop

caramelized apple, spätzle mushroom,
broccolini, apple jus

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