

SEATTLE RESTAURANT WEEK MENU
APRIL 10-14, 17-21

SOUP AND SALAD

bibb lettuce sherry vinaigrette, brunoise shallots, fines herbs

parsnip and apple soup riesling-apple syrup

ricotta gnudi red onion agrodolce, watercress

FISH AND MEAT

alaskan true cod° spaghetti squash, cranberries, pistachios, savory

gold beet risotto chevre, candied walnuts, shaved apple

chicken breast emmer, roasted escarole

pork shoulder organic beans, lacinato kale, apricots, pork jus

DESSERT

37% goat cheesecake huckleberry-balsamic compote, almond florentine

chocolate hazelnut truffle bar candied kumquats, hazelnut crème anglaise, chocolate macaron

ginger spice cake lemon curd, pear – blood orange sorbet

espresso panna cotta orange caviar, white chocolate crème anglaise, almond spice cookies

cheese plate bleu de basque and brillat savarin, fruit compote, and crackers

**not available with any other promotion*

\$28 price includes one selection from each section, no substitutions please

updated 04.10.2011