



## SEATTLE RESTAURANT WEEK

October 27th – 31st & November 3rd – 7th

Three courses for \$65 plus tax and service charge per person.

### STARTERS

House Salad  
Mixed greens, roasted beet,  
spiced pepitas, gorgonzola,  
apple vinaigrette. **GF**

Champagne Tarragon Mussels  
Sweet cream, cultured butter,  
sourdough.

### ENTRÉES

Brown Butter and Maple Glazed Halibut  
Parsnip-almond purée, roasted carrot, celery salad. **GF**

Braised Wagyu Short Rib and Scallop Pappardelle  
Roasted butternut squash, arugula, pecorino cheese, jus,  
arugula-hazelnut pesto.

Herb Marinated Chicken Breast  
Roasted fall vegetables, herbed red wine-tomato preserve reduction. **GF**

### DESSERTS

Baked Apple Johnny  
with Vanilla Ice Cream

Vanilla Bean Crème Brûlée  
Whipped cream, strawberry. **GF**

**GF** Gluten Free | \*Consuming raw or undercooked foods may increase your risk of foodborne illness.

**A 20% Service Charge** is included on your check.

Tips are not expected, but graciously accepted and 100% retained by your server.

Commissions are paid to our teams as a part of their compensation.

The 20% service charge is 100% retained by the company.

Washington State Law requires that we collect tax on all service charges.