



DINNER

SEATTLE RESTAURANT WEEK

April 14 - 18th & April 21 - 25th

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

STARTERS

House Salad
Mixed greens, toasted hazelnut,
Cascadia cheese, apple,
balsamic vinaigrette.

Baked Yearling Oysters
Two oysters, smoked sausage butter,
cracker crumbs.

ENTRÉES

Spring Halibut
Oregon hazelnut pesto, roasted Washington asparagus.

Seafood Pasta
Salmon, halibut, mussels, clams, cavatappi spring mushrooms,
tomato cream, snap peas.

Grilled Chicken Breast
Herb brined chicken, mushroom, artichoke, sweet peppers, tomato,
crispy shallots, wine reduction.

DESSERTS

Apple-Raspberry Crisp
with Vanilla Ice Cream

Vanilla Bean Crème Brulée
Whipped cream, strawberries.

*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.