

SEATTLE RESTAURANT WEEK

Three Course Menu \$33

Wine Flight \$17

FIRST COURSE (choose one)

ESCOLAR. APPLE HOT SAUCE, SPRUCE TIPS, CRISPY QUINOA, SMOKED OLIVE OIL. *

CARROT SOUP. FRIED ARTICHOKE, PICKLED TEVISO, NETTLE PISTOU.

GEM LETTUCE SALAD. FIDDLEHEAD FERN, CURED EGG, GREEN GODDESS DRESSING.

SECOND COURSE (choose one)

HEIRLOOM BARLEY RISOTTO. SPRING MUSHROOMS, ASPARAGUS, PEAS, KOREAN CHILI.

SQUID PUTTANESCA. INK PASTA, CAPERS, OLIVE, ANCHOVY CRUMB, HERB PUREE.

SMOKED PORK SHOULDER. POLENTA, APPLE, BRUSSEL SPROUT KIM-CHI, JAMON DASHI.

THIRD COURSE (choose one)

TALEGGIO. CANDIED WALNUT, HOUSE PRESERVES. **

RHUBARB POSSET. CARDAMOM CRISP, CRÈME FRAICHE ICE CREAM.

PANNA COTTA. BROWN BUTTER APPLES, HAZELNUT STREUSEL, VANILLA ICE CREAM.**

WINE FLIGHT (2.5 oz each)

LAPORTE, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE, 2016

LA VIEILLE FERME, ROSÉ, FRANCE, 2017

CONCHA Y TORO, CABERNET SAUVIGNON, GRAN RESERVA, CHILE, 2013

In partnership with Charlie's Produce, we are proud to highlight locally sourced rhubarb from Puyallup, Washington.

This menu is not meant to be shared, one three course meal per guest.

*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **contains nuts.

20% service charge may be applied to parties of 8 or more.

1.5% surcharge will be applied to each guest check.