

Seattle Restaurant Week

prix fixe dinner \$35
sommelier selected wine pairing \$15

to begin

SMOKED BEETS

charred citrus, fennel, pine nuts, aged vinegar

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SPRING PEA SOUP

crouton, crème fraîche, spot prawn

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SMOKED LAMB EMPANADA

yukon potato, gruyère

main

CASARECCE

pesto genovese, pine nuts, parmigiano reggiano

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TOP SIRLOIN

papas fingerling, chimichurri

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GRILLED SALMON

asparagus, spring onion, chicken jus

dessert

ALFAJORES

spanish chocolate, dulce de leche

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LEMON SORBET

shortbread

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CHOCOLATE MOUSSE

hazelnut, orange