



SEATTLE RESTAURANT WEEK - DINNER

Three courses for \$33
Choice of one item from each category

APPETIZERS

Soup of the Day

Little Gem Lettuce Salad GF

Pancetta, feta, pickled onion,
green goddess dressing

Spring Pea Bruschetta V

Sweet pea mash, shaved radish, chervil, ricotta

ENTREES

Asparagus Fettuccini

Pancetta, pecorino, roasted garlic cream

Black Tea Brined Fried Chicken

Collards, mashed potatoes

Crispy Skin Grilled Salmon GF

Northwest black lentils, broccoli raab,
sweet onion soubise

DESSERTS

Nutella Mud Pie V

Whipped cream

Honey Cheesecake V

Cashew brittle

Rhubarb Crisp V

Vanilla ice cream

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% service charge will be added to your check. 50% will be distributed to our restaurant employees, and 50% will be allocated to FareStart to support our training programs, fund competitive wages and employee benefits. Thank you for dining with us!