



SEATTLE RESTAURANT WEEK - DINNER

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

APPETIZERS

Steamed Clams

White wine, lemon, garlic, grilled baguette

Jerk Chicken Skewers GF

Pineapple slaw

Roasted Cauliflower GF V

Labneh, toasted almonds, golden raisins

ENTREES

Pan Roasted Line-Caught Salmon GF

Chard, fennel confit, apple, mustard-cider beurre blanc

Confit Pork Shank GF

Shaved brussels, roasted onion, toasted almond

Mushroom Fettuccini V

Portobello, beech and crimini mushrooms, cream, grana padano

DESSERTS

Theo Chocolate Caramel Tart

Hazelnuts, whipped cream

House Made Pumpkin Gelato GF

Maslow's Cookie Jar

* 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.
100% will be distributed to our restaurant employees,
Thank you for dining with us!