

SEATTLE RESTAURANT WEEK

DINNER MENU

Starters (choice of)

burrara & blossoms
pea tendril/marinated carrot/crispy shallot/preserved citrus vinaigrette

OR

dungeness shrimp toast
asparagus/puffed grain/popcorn aioli/tamarind gel

OR

potato gnocchi
wild mushroom/sorrel oil/grated parmesan

Main (choice of)

short rib ragu
fresh made yolk pasta/early spring vegetable pan sauce/shaved grana

OR

seared columbia steelhead
creamy polenta/spring onion and shaved root salad/sunflower pesto

OR

white bean cassoulet
confit shallot/herbed apple crisp/toasted bread cream/roast garlic cream

dessert (choice of)

coconut tres leches cake
roasted pineapple/lime basil coulis/rumchata whip

OR

dark chocolate ganache
crunchy praline/caramelia crèmeux/candied peanuts/peanut butter powder

barking frog