

SEATTLE
RESTAURANT
WEEK

SUPPER

STARTERS

TOMATO BISQUE

creme fraiche . sea salt

CLASSIC CAESAR SALAD

crisp romaine . anchovy dressing . garlic crouton . parmesan . lemon

BRUSSEL SPROUTS

malt vinegar . olive oil . saba . fromage blanc

MAINS

SLOW BRAISED BEEF POT ROAST

caramelized pearl onions . soft polenta
lemon gremolata . barolo wine glaze

BUCATINI AMATRICIANA

house-made guanciale . pecorino

GRAIN SALAD

roasted cauliflower . farro . anchovy . confit garlic
chiles . lemon . parsley

DESSERTS

VALRHONA CHOCOLATE MOUSSE

chantilly cream . candied hazelnuts

POACHED RED PEAR

coconut almond meringue . vanilla anglaise . cinnamon
star anise . chervil

CHEESECAKE

ginger . greek yogurt . wildberry compote



*while delicious, we must advise that consumption of raw, under cooked, or unpasteurized foods may increase food borne illness risk

SEATTLE
RESTAURANT
WEEK

MID-DAY

STARTERS

TOMATO BISQUE

creme fraiche . sea salt

CLASSIC CAESAR SALAD

crisp romaine . anchovy dressing . garlic crouton . parmesan . lemon

BRUSSEL SPROUTS

malt vinegar . olive oil . saba . fromage blanc

MAINS

CACIO E PEPE

spaghetti . cracked pepper . parmesan . olive oil

GRAIN SALAD

roasted cauliflower . farro . anchovy . confit garlic
chiles . lemon . parsley

SPICY FRIED CHICKEN SANDWICH

roasted serrano pepper aioli . onion . arugula
toasted black pepper apple jam . grand central bakery ciabatta



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