

SEATTLE RESTAURANT WEEK AUTUMN 2017

3 courses \$35

APPETIZERS

CELERY ROOT SOUP

Wilted Escarole, Crispy Wild Rice

Duck Confit Salad

Warm Salad of Bloomsdale Spinach, Spiced Duck Confit, Wilted Shallots, Pistachio, Tart Cherry Vinaigrette

CRISPY SALMON CAKE

Local Coho Salmon Cake, Lemon Caper Remoulade

ENTREES

ROASTED SQUASH LASAGNE

Fresh Sage Pasta, Local Autumn Squash, House Made Ricotta, Kale Pesto, Tomato Bechamel

BEEF SHORT RIBS

Horseradish Root Mashed Potatoes, Pan Roasted Carrots and Pearl Onions, Coarse Mustard Pan Sauce

DUNGENESS CRAB RISOTTO

Carnaroli Rice, Dungeness Crab Meat, Preserved Lemon, Blistered Cherry Tomatoes, Chive Fromage Blanc

DESSERTS

PUMPKIN WAFFLE

Apple Cider Ice Cream, Maple Whip

CHOCOLATE CARAMEL SHORTBREAD

Brown Butter Shortbread, Dulce de Leche, Ganache, Sea Salt

PORT POACHED PEAR

House Made Mascarpone, Cranberry Walnut Compote