



SEATTLE RESTAURANT WEEK

October 14th – 18th and 21st – 25th

MENU SUBJECT TO CHANGE

FIRST

Celery Root Soup with Chives and Truffle Oil

or

Sweet Onion Tart with Jerusalem Artichoke Chips and Hazelnut Butter

or

Frisée Salad with Red Wine Poached Pear, Toasted Almonds and Poached Egg

Facelli Winery, Fume Blanc, Bacchus Vineyard 2008

SECOND

Grilled Hawaiian Marlin with Yakima Tomatoes, Shaved Fennel and Caper, Olive Vinaigrette

or

Beef Hanger Steak with Crushed Red Potatoes, Rapini and Horseradish Jus

or

Chanterelle Mushroom Risotto with Mozzarella Cheese and Basil

Villa Giada, Suri, Barbera d'Asti 2008

CHEESE or DESSERT

Valencay Goat Cheese with Black Mission Figs, Toasted Pecans and Arugula

or

Gala Apple Crisp with Cinnamon Ice Cream

or

Raspberry Ice Cream Sandwich with Chocolate Layers, Hot Fudge Sauce and Whipped Cream

Carmes de Rieussec, Sauternes 2006

\$28. Per person

wine Pairings add \$18. per person

plus tax and gratuity