



Seattle Restaurant Week

April 2nd – 6th and 9th – 13th, 2017

First

Sweet Onion Soup with Parmesan Croutons and Arbequina Olive Oil
or
Grilled Octopus with Carrot Puree, Ginger, Shaved Fennel and Green Onions
Or
Asparagus Salad with Pink Grapefruit, Frisee, Hazelnuts and Champagne Vinaigrette

Chablis - Domaine Romain Collet "Les Pargues", 2014, FR*

Second

Pacific Cod with Buttered Parsnips, Snap Peas, Spring Onions and Calamata Olives
Or
Grilled Hanger Steak with Yukon Gold Potato Puree, Asparagus, and Ramp Jus
Or
Braised Lamb Leg with Nettles, White Beans, Brussels Sprouts and Rosemary
or
Basil Risotto with Cherry Tomatoes, Sweet Onions and Reggiano Parmesan Cheese

Grenache/Syrah/Mourvedre – Darby "Flipside", 2012, Columbia Valley, WA*

Dessert

Strawberry Rhubarb Crisp with Ginger Ice Cream
or
Pineapple and Mangoes with Vanilla Bean Yogurt Sherbet and Molasses Spice Cookies
or
Callebaut Chocolate Brownie with Coffee Ice Cream and Caramel Sauce

Sauternes – Maison Sichel, 2010, FR

\$32. Menu
*\$19 Optional Wine Pairing