



Seattle Restaurant Week 2017

October 15th – November 2nd (excluding Friday and Saturdays)

First

Potato Leek Soup with Truffle Oil

or

Smoked Salmon with Shaved Fennel, Grapefruit, Arugula and Citrus, Ginger Vinaigrette

or

Waldorf Salad with Celery Root, Braeburn Apples, Toasted Walnuts and horseradish Vinaigrette

Brut Rosé - Domaine Briday, Bourgogne, FR

Second

Milk Poached Cod with Potato Puree, Green Beans and Caramelized Onion Sauce

or

Grilled New York Steak with Roasted Root Vegetables, Sautéed Spinach and Red Wine, Shallot Jus

or

Chicken Coq au Vin with Farrow, Pearl Onions, Mushrooms, Thyme and Red Wine Jus

or

Chanterelle Mushroom Risotto with Basil and Reggiano Parmesan

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

Dessert

Pear and Apple Cake with Pear Ice Cream and Caramel Sauce

or

Braeburn Apple Crisp with Cinnamon Ice Cream

or

Callebaut Chocolate Tart with Whipped Cream and Strawberries

Riesling - Joh.Jos. Prüm Spatlese, Graacher Himmelreich, Mosel, DE 2014

\$33. Menu

Wine Pairings add \$19.