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Seattle Restaurant Week Menu  
3 Courses \$32

***choice of first course***

**Potato and Leek Soup**  
sour cream, bacon, chive

**Green Eggs and Ham**  
parsley, skagit river ranch bacon, paprika

**Chopped Salad**  
ham, sieved egg, rogue river blue cheese

**Cheddar Scallion Hush Puppies**  
remoulade, cornmeal, preserved lemon

***choice of second course***

**Pasta Primavera**  
mushroom, broccoli, chili flake

**Pan Seared St. Jude Albacore Tuna**  
risotto, butternut squash, pomegranate

**Braised Pork Shoulder**  
bbq baked beans, kale, brown sugar

**Chicken Pot Pie**  
pancetta, young carrot, Broccolini

***choice of third course***

**Seasonal Sorbet**  
cocoa nibs, candied walnut, mint

**Chocolate Mousse Pie**  
stone fruit, whipped cream

**Bourbon Caramel Crème Brulee**  
maker's mark whiskey, candied walnuts

**Warm Bread Pudding**  
sour cherry syrup, crème anglaise, orange

