



SEATTLE RESTAURANT WEEK

LUNCH MENU \$20 PER PERSON

Select One Entrée

Kobayashi Dog

all beef hot dog, kaiser roll, pineapple-habanero chutney
miso cream cheese, furikake, scallion

Smoked Trout Baguette

cannellini bean hummus, frisee, pickled onion
fried capers, olives, sherry vinaigrette

Prawn Wedge Salad

baby gem lettuce, roasted heirloom tomatoes
red onion, fried capers, Old Bay breadcrumbs
spicy buttermilk dressing

**Included with any item is a glass of Vanilla Hazelnut Cream Stout
Thurston Wolfe PGV, or Alki Cabernet Sauvignon**

Tax/Gratuity is not included. Cannot be combined with other promotions or discounts.

We are proud partners of Smart Catch by James Beard Foundation. Smart Catch is an educational sustainable seafood program created by chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain. *Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.



SEATTLE RESTAURANT WEEK

DINNER MENU \$50 PER PERSON

Select One Entrée

Wild Boar Ragu

spaetzle, parsley, pine nuts, watercress
barigoule vinaigrette, grana padana

Barley Stuffed Quail

fennel barigoule, wild roquette, pickled onion
sherry vinaigrette, cherry demi-glace

Crab Agnolotti

truffle-corn pudding, roasted maitake mushrooms
lobster crème, tarragon

**Included with any item is a glass of Vanilla Hazelnut Cream Stout
Thurston Wolfe PGV, or Alki Cabernet Sauvignon**

Tax/Gratuity is not included. Cannot be combined with other promotions or discounts.
We are proud partners of Smart Catch by James Beard Foundation. Smart Catch is an educational sustainable seafood program created by chefs for chefs with the purpose of increasing the sustainability of the seafood supply chain. *Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.