



## SEATTLE RESTAURANT WEEK

LUNCH | \$35 PER PERSON | SELECT ONE FROM EACH COURSE

### APPETIZER

#### **SOUP DU SAISON**

please ask your server for this season's inspiration  
or

#### **BURRATA VERDE**

spinach puree, Belgian endive, asparagus, spring peas,  
preserved lemon, fine herbs, served with grilled focaccia

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### MAIN

#### **PRESERVED LEMON RISOTTO**

fine herbs, peas, artichoke, parmesan, fine herbs  
or

#### **PAN ROASTED HALIBUT**

leeks, braised radish, asparagus, chef's hollandaise, herbs  
or

#### **HERBED CHICKEN BREAST ROULADE**

EVO-scented yukon potato puree, artichoke,  
spinach, herbed butter sauce

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### DESSERT

#### **SEASONAL BEIGNET**

crème anglaise, rhubarb preserve, lemon sugar dust  
or

#### **SEASONAL GELATO OR SORBETTO**