



# SEATTLE RESTAURANT WEEK

DINNER | THREE COURSES | \$65

## START

### " CHIPS & DIP "

House-made potato chips, caramelized onion dip, chives

OR

### CRISPY BRUSSELS SPROUTS

Carrot hummus, harissa, preserved lemon

## MAIN

### HEIRLOOM BEAN CASSOULET

Plant base sausage, baby root vegetables

OR

### MAD HATCHER CHICKEN EN CROÛTE

Red cabbage, brown butter quince, avocado, sauce Périgourdine\*

## DESSERT

### PIE IN THE SKY'S SWEET POTATO PIE

Whipped mascarpone, buttered rum raisins

OR

### HARVEST FRUIT PAVLOVA

Mango sorbetto



*\*May contain raw or undercooked meats, poultry, seafood, shellfish, or eggs.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*An 18% service charge is added to parties of 6 or more*