



SEATTLE RESTAURANT WEEK

LUNCH | THREE COURSES | \$35

START

DINO KALE SALAD

Pickled peppers, preserved lemon, Preservation Meats bacon, brioche croutons

OR

CURRY ROASTED CARROT SOUP

Olive oil, basil

MAIN

LUMACHE PASTA FRESCA

Smoked pumpkin, chestnut salsa di noci, brassica pesto

OR

ANDERSON RANCH LAMB SANDWICH

Provolone cheese, chili roasted rapini, au jus*

OR

GRILLED BAVETTE STEAK SALAD

Baby gem lettuce, marinated tomato, blue cheese*



DESSERT

PIE IN THE SKY'S SWEET POTATO PIE

Whipped Mascarpone, Buttered Rum Raisins

OR

HAZELNUT OPERA CAKE

**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