

SEATTLE RESTAURANT WE K

October 26th - November 8th

Brunch: \$35

Saturday/Sunday

1st course

Mimosa or freshly brewed coffee

2nd course

2 beignets

Cinnamon-powdered sugar/warm chocolate sauce/marionberry cream cheese

3rd course

Quiche of the Day

w/ mixed green salad

Or

Challah French Toast

w/ candied pecans/vanilla butter/apple-wood smoked bacon/seasonal fruit compote

Or

Fried Chicken Sandwich

w/jalepeno-chipotle aioli/pickled red onion slaw/brioche bun/truffled fries

Lunch: \$35

Monday-Friday

1st course

Butternut Squash Soup

Or

Grand Marnier Prawns

2nd course

Duck Confit/Roasted Fall Vegetables/Orange Gastrique

Or

Pastrami on Rye

gruyere/sauerkraut/truffled tomato aioli/pommes frites

Or

Wild Mushroom Risotto

3rd course

Brioche Bread Pudding

berries/white chocolate/caramel/whipped cream

Or

Chocolate Mousse

amerena cherries/chocolate chips/whipped cream

Dinner: \$65

Sunday - Thursday

1st course

Grand Marnier Prawns

Or

French Onion Soup

2nd course

Cassoulet

duck confit/lamb sausage/pork/white beans/breadcrumbs

Or

Trout Almandine

haricot verts/shallot/fingerling potatoes

Or

Braised Short Ribs

braising greens/cipollini onions/mashed potatoes

3rd course

Dessert:

Brioche Bread Pudding

berries/white chocolate/caramel/whipped cream

Or

Chocolate Mousse

amarena cherries/chocolate chips/whipped cream