

# SEATTLE RESTAURANT WEEK

*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*

amerena cherries/chocolate chips/whipped cream