
SEATTLE RESTAURANT WEEK

OCTOBER 25 to NOVEMBER 21

\$35

FIRST COURSE

Salade D'automne

Seasonal greens, sliced beets, feta, and walnuts

Soup of the Day

SECOND COURSE

Coq au Vin Façon Grand-Mère

Braised chicken thighs, mushrooms, bacon, baby carrots, Yukon potatoes, red wine sauce

Gnocchi a la Sauge

House-made potato gnocchi served with a brown butter sage sauce and shaved parmesan

Moules Mariniere

Steamed mussels, fresh herbs, and white wine

THIRD COURSE

Chocolate Mousse

Sorbet of the Day

-Taxes & Gratuity are not included-