



Tuesday – Thursday 6:00PM – 9:30PM
Friday – Saturday 5:30PM – 9:30PM

CHEF'S TASTING MENUS

Menu is Adjusted Daily and is Selected by the Chef

MENU DEGUSTATION, Five Courses - \$95

GRAND MENU DEGUSTATION, Eight Courses - \$130

VEGETARIAN MENU DEGUSTATION, Five Vegetarian Courses - \$80

SAMPLE COURSE OFFERINGS

OPENING COURSES

Amuse-Bouche –5

Charcuterie and Accoutrements –17

Maine Lobster with English Cucumber, White Sturgeon Caviar and Argan Oil –20

Dungeness Crab Cake with Julienne Carrot, Sesame Seed, Ocean Salad and Harissa Aioli –18

Cold Smoked True Cod with Potato Salad, Greens and Lemon Olive Oil Dressing –18

Alaskan Spot Prawns with Braised Fennel, Toasted Almonds and Marcona Almond Butter -18

Alaskan Sea Scallop with Celeriac Puree, Fried Sunchoke and Sea Urchin Sauce -19

Celery Root and Roasted Garlic Soup with Marinated Baby Chioggia Beet –14

Apple, Pine Nut and Goat Cheese in Phyllo with Brussels Sprouts and Dry Sherry –17

INTERMISSION

Spiced Preserved Plum Sorbet –3

Sweet and Sour Quince Sorbet –3

2808 East Madison Street Seattle, WA 98112 ~~~~ 206 325 7442

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CLOSING COURSES

Goose Confit with Chestnut Puree, Braised Leeks and Foie Gras Soup -18

Sturgeon with Arikara Bean, Turnip and Alder Wood Smoked Bacon Ragout-19

Yellow Eye Snapper with Celeriac Puree, Baby Carrots and Sea Urchin Sauce -19

Lamb Medallions with Herbed Farrow, Wild Mushroom and Ras al Hanout Sauce -23

Mouillard Duck Breast with Potato Rissole, Brussels Sprouts and Rosemary Sauce –22

Brussels Sprouts with Caramelized Parsnip, Carrot and Toasted Marcona Almond –16

Braised Fennel with Meyer Lemon Confit, Herbed Farrow and Roasted Baby Beets –18

THE CHEF IN THE HAT!!! FAVORITES

Scrambled Eggs with Lime Crème Fraîche and White Sturgeon Caviar -22

Hudson Valley Foie Gras with Caramelized Gala Apple and Cider Gastrique –22

All Menu Items are Tasting Size Portions

DESSERT AND CHEESE

Preserved Washington Peach Mousse with Langue de Chat and Peach Gelée –9

Dark Chocolate Opera Cake with Carmel Sauce and Crème Anglaise –9

Symphony of Desserts –12

European and Local Cheese Assortment –17.50

Mignardises –5

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The Chef in the Hat!!!
Thierry Rautureau

Chef De Cuisine
Adam Hoffman

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