



Seattle Restaurant Week

Lunch / \$18.00
2 courses

Starter

THAI SHRIMP COCONUT SOUP gf

Bay shrimp, coconut milk, shrimp stock
red bell pepper, cilantro, basil

CHOPPED CAESAR SALAD

House made caesar dressing, parmesan, croutons

CRISPY CALAMARI

Honey jalapeno mayonnaise, cilantro oil

Entree

FRESH COLUMBIA RIVER STEELHEAD

Cilantro jasmine rice, cucumber macadamia nut slaw
mango scallion vinaigrette

ADOBO PORK SANDWICH

Pineapple pickled red onion, coleslaw
dill pickles, garlic aioli, hand cut fries

COCONUT GREEN CURRY TOFU gf, v

Lightly fried tofu, coconut green curry
seasonal vegetables, jasmine rice

Restaurant week featured wines

Ste. Michelle Vineyards **50TH**

CABERNET - Columbia Valley 2015 \$11.00

CHARDONNAY- Columbia Valley 2016 \$10.00

gf Prepared gluten-free // v. Vegan

Dine in only. No substitutions please.

Please communicate food allergies and dietary restrictions to your server.

*Consuming raw or uncooked seafood, shellfish, meats or eggs may increase your risk of food-borne illness.

20% Gratuity will be added to all parties of 6 or more.



Seattle Restaurant Week

Dinner / \$33.00
3 courses

Starter

FLYING FISH HOUSE SALAD gf, v

Tomatoes, greek olives, mixed greens
shaved parmesan, balsamic vinaigrette

HAMACHI PONZU

Flash boiled hamachi, ponzu vinegar
nori salad, red pepper, daikon

SHRIMP CARPACCIO

Yuzu citrus cured shrimp, cucumber, roma tomatos

Entrée

MISO MARINATED BLACK COD*

Sesame soy ginger grilled asparagus, sesame soba noodles
pickled ginger

SALMON TERIYAKI

Japanese house made teriyaki sauce
curried cauliflower

COCONUT GREEN CURRY TOFU gf, v

Lightly fried tofu, coconut green curry
seasonal vegetables, jasmine rice

Dessert

PECAN PASSION MOUSSE

Praline chocolate mousse, passion fruit cream
passion fruit coulis

MATCHAMISU gf, v

Mascarpone layered sponge cake, green tea, matcha

PRICKLY PEAR SORBET gf, v

House made sorbet, gluten free cookie

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