

BRASSERIE

Artisanal

WINEBAR

Dine Around Seattle

\$15.00 per person

Lunch

Appetizer

Soup du Jour

or

Gnocchi Parisienne “Alfredo”

Grilled Vegetables, Pine Nuts & Tomato Sec

or

Organic Mesclun

Herb Vinaigrette

Entrée

Penn Cove Mussels

A la Provençal, French Fries

or

Lamb Ragout

Pappardelle, Green Olives & Tomato Sec

or

Artisanal Grilled Cheese

Housemade Chips & Pickles

Dessert

Ricotta Mousse

Winter Fruit Compote

or

Artisanal Cheesecake

Pecan Praline & Caramel Sauce

or

Housemade Ice Creams & Sorbets

Dine Around Seattle

\$30.00 per person

Dinner

Appetizer

Soup du Jour

or

Gnocchi Parsienne

with Wild Mushroom & Swiss Chard

or

Organic Mesclun

with Herb Vinaigrette

Entrée

Wild Salmon “Piccata”

Caponata & Rapini

or

Lamb Ragout

Pappardelle, Green Olives, Tomato Sec

or

Hanger Steak

French Fries

Dessert

Crème Brûlée

“Le Cirque”

or

Chocolate Mousse Artisanal

Hazelnut Crunch & Coffee Cloud

or

Housemade Ice Creams & Sorbets