

SEATTLE RESTAURANT WEEK

Dinner Menu | \$35 per person

April 7 - April 18

White Bean Hummus

house-made grilled pita, English cucumber

or

Yakima Asparagus

soft boiled egg, pickled red onions, crispy prosciutto, sauce maitaise
gluten free

or

Thai Curry Braised Clams

green curry, bean sprouts, fresh cilantro



Blackened Fish Tacos

grilled pineapple, pickled jalapeño crema, pico de gallo

or

Mad Hatcher Fried Half Chicken

smashed peas, new potatoes, grilled carrots

or

Carnaroli Risotto

braised radish, English peas, shaved parmesan, basil cream
vegetarian



Brownie Dippers

dark chocolate brownies, white chocolate blondies, peanut butter

or

Strawberry Shortcake

anise-scented scones, NW strawberries, Richter Farms rhubarb

or

Spring Green Sundae

basil mousse, lemon sorbetto, matcha tea pound cake



WATERLEAF
RESTAURANT & BAR