

OCT 26-NOV 8

ALDER & ASH

5PM-10PM

SEATTLE RESTAURANT WEEK

3-COURSE DINNER \$65 PER PERSON

FIRST COURSE

choice of 1

Roasted Beet Salad
dates, whipped feta

Alder & Ash Caesar
romaine, sourdough croutons,
parmesan, anchovy vinaigrette

Celery Root & Apple Bisque
crispy sage

SECOND COURSE

choice of 1

Grilled Black Cod
parsnip puree, spinach, crispy chickpeas

Steak Frites
wagyu skirt steak, herb fries, compound butter

Stuffed Delicata Squash
wild rice, dried cherries, sweet pepper jus

Clam Linguine
meyer lemon, artichoke, cherry tomatoes

THIRD COURSE

choice of 1

**Dark Chocolate
Ganache Tartlet**
brown butter pecans,
salted caramel ice cream

Cheesecake
rum-caramelized pineapple

Ice Cream or Sorbet
ask your server for
today's flavor

Vég - Vegetarian / V - Vegan / GF - Gluten Free / DF - Dairy Free / N - Contains Nuts

**Consuming raw or undercooked foods may increase your risk of illness.*

Please inform your server if anyone in your party has a food allergy.