

OCT 18-OCT 31

# ALDER & ASH

5PM-10PM

## SEATTLE RESTAURANT WEEK

3-COURSE DINNER \$65 PER PERSON

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### FIRST COURSE

choose 1

#### Classic Caesar

parmigiano reggiano,  
herb croutons

#### Burrata *Veg, N*

roasted beets, toasted  
pistachios, greens,  
blackberry vinaigrette,  
crostini

#### Butternut Squash Soup *Veg*

crème fraîche,  
toasted pepitas

### SECOND COURSE

choose 1

#### Roasted Half Chicken

tillamook butter whipped potatoes, crispy capers,  
brown butter pan sauce, arugula

#### Mushroom Tagliatelle *Veg*

roasted mushrooms, truffle cream sauce, garlic, herb breadcrumbs

#### Oven Roasted Salmon

farro, braised greens, yogurt-dill sauce, herb salad

### DESSERT

choose 1

#### Ice Cream and Sorbet *GF*

ask your server for today's flavors

#### Cheesecake

rum-caramelized pineapple

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