

SEATTLE RESTAURANT WEEK

April 7-11 • April 14-18 • Three-course dinner for \$35*

*Cost of each side and wine pairing is in addition to the Seattle Restaurant Week Menu



Starters

SWEET CORN SOUP

pancetta, farm basil, smoked paprika

gf

CLASSIC CAESAR SALAD

hearts of romaine, toasted brioche, white anchovy

MARINATED BEETS

naval orange, baby kale, pistachio, herbed buttermilk

gf, v

Entrées

**DIVER SCALLOPS

grilled baby gem lettuce, pickled shallot

gf

suggested wine pairing: Lu & Oly Chardonnay Columbia Valley, WA \$8

**BRAISED BEEF CHEEK

crispy polenta, bordelaise

gf

suggested wine pairing: Drumheller Cabernet Sauvignon Columbia Valley, WA \$8

SUMMER SQUASH CASSOULET

sun dried tomato, extra virgin olive oil, roasted parmesan

gf, v

suggested wine pairing: Vandori Pinot Grigio Venezia Giulia, IT \$8

Dessert

RHUBARB PANNA COTTA

lemon shortbread, bergamot chantilly

v

CHOCOLATE CREAM PIE

toasted marshmallow, bourbon caramel

v

GRAHAM CRACKER CAKE

raspberry ice cream, hazelnut ganache

v

*Price is per person (splitting is not permitted) and does not include drinks, tax or service charge. Cannot be combined with Revelers Cards, Costco Cards, Promotional Gift Cards or any other offer, discount or promotion. Please no separate checks. El Gaucho Seattle/AQUA by El Gaucho now include 20% service charge on each guest check. El Gaucho retains the full service charge and distributes it to employees in the form of wages, commissions, benefits, or otherwise entirely at El Gaucho's discretion, in accord with the agreements and understandings that it has in place with its employees. **State law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. No substitutions please.