

SEATTLE *Restaurant* WEEK

MARCH 29 - APRIL 9 • SUNDAY THROUGH THURSDAY

THREE-COURSE DINNER FOR \$35

(V) - VEGETARIAN
(GF) - GLUTEN-FREE

STARTER

Choose one:

INSANE TRUFFLE SOUP (V) (GF)

black truffle, mixed mushrooms, cream

TOMATO MOZZARELLA SALAD (V) (GF)

basil oil, balsamic reduction

MIXED GREEN SALAD (VEGAN) (GF)

roasted grapes, julienne pear,
candied pecans, fuji apple vinaigrette

ENTRÉE

Choose one:

SAUTÉED PRAWNS

parmesan polenta, wicked sauce

DEMI TENDERLOIN SKEWERS (GF)

grilled medium rare to medium

béarnaise, glazed carrots

BUTTERNUT SQUASH RAVIOLI (V)

fried sage, crumbled pecans, beurre blanc

DESSERT

Choose one:

CHOCOLATE GANACHE

pecan crust, white caramel

(V)

SEASONAL SORBET

(VEGAN) (GF)

HOMEMADE CHEESECAKE

strawberry coulis

(V)

ADD ON SIDES

ROASTED SWEET CORN

(V) (GF)

6

BROCCOLI

(V) (GF)

6

MASHED POTATOES

(V) (GF)

6

Our professional service team receives industry leading compensation including commissions on sales, health insurance, 401K, and extensive education and training for a successful career path. To make that possible, a 20% service charge is included on each check. El Gaucho retains 100% of the service charge.

*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 or discount.*