

SEATTLE RESTAURANT WEEK

Oct 21-25 • Oct 28 - Nov 1 • Nov 4-8 • Three-course dinner for \$33*

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



Starters

SWEET CORN SOUP

pickled pear onions, thyme oil, confit garlic

v, gf

CLASSIC CAESAR

hearts of romaine, toasted brioche, white anchovy

POACHED HONEY CRISP APPLES

celery branch, frisée, burrata

gf

Entrées

**MEDITERRANEAN BRANZINO

salt roasted yams, maitake mushrooms, braised greens

suggested wine pairing: 2013 Buena Vista Carneros Pinot Noir, CA \$8

**DIVER SCALLOPS

butternut squash gnocchi, melted leeks, roasted fennel

suggested wine pairing: 2017 Lu & Oly Chardonnay, WA \$8

CARAMELIZED ONION PANISSE

ratatouille, candied olive, basil butter

v, gf

suggested wine pairing: 2016 Chateau Souverain Cabernet Sauvignon, CA \$8

Dessert

TOASTED COCONUT PUDDING

tapioca pearls, honey mango, passion fruit foam

v, gf

BUTTERSCOTCH CRÉMEUX

chocolate ganache, brown butter graham cracker, candied pecans

GINGERSNAP ICE CREAM SANDWICH

rum raisin jam, malted toffee, chantilly cream

ADD-ON SIDES

additional \$6 per serving

MACARONI AND CHEESE

black truffle, parmigiano reggiano

SWEET ROASTED YELLOW CORN

chipotle lime butter

YUKON GOLD MASHED POTATOES

sweet butter, sour cream

SAUTEED ASPARAGUS

brown butter, toasted almond

*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.