

ANDALUCA



**SEATTLE
RESTAURANT
WE  K**

Three-Course Dinner Menu

*Price of coursed-dinner determined by Entrée choice**

(*choose one item from each course)

ENTREE

Andalucia Paella | \$50

saffron-scented arborio rice w/ braised chicken, dry-cured chorizo, prawns, mussels, clams, peas, green beans & harissa. cooked with a layered saffron broth

Za'atar Rubbed Pork Chop | \$50

tamarind-brined & grilled, soft polenta, grilled pickled onions, cherry mostarda

Vadouvan Risotto | \$35

turmeric cauliflower, French curry, roasted garlic butter, herbs

Pan Roasted Lemon-Aleppo Chicken | \$35

idiazabal mashed potatoes, preserved lemon, roasted carrots, savory herbs, pan sauce w/ castelvetro olives

STARTERS

Roasted Butternut Squash Salad

apples, raddichio, endive, toasted pecans, goat cheese, poppy seed vinaigrette

Caesar Salad

crisp romaine, house-made Caesar dressing, parmesan, fennel-dusted croutons, lemon

DESSERTS

Mascarpone Panna Cotta

paired with a comice pear & cardamom preserve

Apple Cobbler

with whipped mascarpone, orange blossom water & orange zest

(*menu items are subject to change at any time)