

SEATTLE RESTAURANT WEEK

April 2-5 • April 8-12 • April 15-19 • Three-course dinner for \$33*

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

Starters

NETTLE SOUP

chicken stock, potato, garlic, leek and nettles

gf

MIXED GREENS SALAD

honeycrisp and green apple, dried montmorency cherry,
bleu d'auvergne, candied pecan, maple-white balsamic vinaigrette

v, gf

PROSCIUTTO WRAPPED ASPARAGUS

carlton farm's prosciutto, white balsamic reduction

gf

Entrées

SEAFOOD RISOTTO

squid ink risotto, prawns, cod, calamari, clam,
asparagus, saffron tomato broth

gf

**STEELHEAD

smoked onion beurre blanc, fried leek

gf

suggested wine pairing: 2016 Kenwood Vineyards Chardonnay Sonoma County, CA \$8

**BRAISED SHORTRIBS

gremolata, red wine mushroom jus

gf

suggested wine pairing: 2015 Chateau Souverain Cabernet Sauvignon CA \$8

Dessert

STRAWBERRY RHUBARB TART

almond crust, olympic mountain vanilla ice cream

v

GREEN APPLE GINGER SORBET

olympic mountain sorbet, apple chips

v, gf

CHOCOLATE MOUSSE

white, milk, and dark chocolate mousse, strawberries

v, gf

ADD-ON SIDES

additional \$6 per serving

MACARONI AND CHEESE

black truffle, parmigiano reggiano

YUKON GOLD MASHED POTATOES

sweet butter, sour cream

SWEET ROASTED YELLOW CORN

chipotle lime butter

SAUTEED ASPARAGUS

lemon zest, olive oil, sea salt

*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.

Specialty Cocktails

AQUA MULE

choice of liquor:

ketel one vodka, appleton rum,
lunazul silver tequila, bombay gin
or maker's mark bourbon;

nolan's creole ginger beer,
lime juice

13

RÁN VODKA MARTINI

shaken, served up with local Stopsky's
smoked Castelvetro olives

15

KNOB CREEK EL GAUCHO SELECT SINGLE BARREL MANHATTAN

knob creek el gaucho select single barrel bourbon,
carpano antica formula vermouth, bitters

19.5

SILVER LINING

effen cucumber vodka,
lime sour, st-germain

13

PINEAPPLE MARTINI

pineapple vodka,
frothy, delicious

13

AMERICANO

carpano anitca
formula vermouth,
campari, soda

12

TOKI HIGBALL

toki whisky by suntory,
soda, lemon twist

10

HEMINGWAY DAIQUIRI

appleton white rum,
luxardo, grapefruit,
lime sour

15

MORADO MARGARITA

house-made blackberry jalapeño purée,
espolón añejo bourbon barrel tequila,
triple sec, lime sour

13

SLOW FASHIONED

Ron Zacapa 23 year solera,
simple syrup, chocolate bitters,
grapefruit twist

19

"BERTHA"

big gin, st-germain,
sake, lime sour

13

THE COLOMBO

tequila, aperol,
campari, grapefruit,
lime sour, soda

14

WHITE COSMO

vodka, lime,
white cranberry juice

13

ROSE COLLINS

gin, st-germain,
house-made rose water,
lemon sour, soda

13

NOLAN'S SANGRIA

red or white

9