

Valentine's Day Dinner \$60

Includes 1 glass of Sparkling wine

Starter

Market Green Salad

Local greens, Briar Rose creamery goat cheese, carrot, fennel, French radish, dried cherries, aged sherry vinaigrette

Entree

Seared Black Cod

Pacific black cod, fondant Yukon potato, braised leek, butternut squash puree, marinated baby beets, roasted turnip, crispy oyster, lemon emulsion

DESSERT

Mexican Chocolate Panna Cotta

Espresso Streusel, chocolate ganache, champagne marinated strawberries, Vanilla crisp

20% service charge will be added to all checks, and 100% of the service charge is distributed to the service personnel.
Additional gratuity is at the guest's discretion.

* The King County Health Department wants you to know:

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Happy Valentine's
Day!

URBANE



Tomas Ortiz
Chef de Cuisine

Sean Hogarty
Restaurant Manager