



THE RHODODENDRON CAFÉ

SEATTLE RESTAURANT WEEK

April 10 - 14, 17 - 21

\$30 per person

APPETIZERS

SWEET & SPICY CANDIED BACON

GRILLED ASPARAGUS

Pickled Onion, Soft Boiled Egg, Stone Ground Mustard

CRAB CAKE

Apple Celeriac Salad, Citrus Remoulade

TRI-COLORED BEET SALAD

Chevre, Candied Walnuts, Watercress

ENTRÉES

CLAM LINGUINE

Roasted Fennel, White Wine, Lemon Zest

SEARED BLACK COD

Purple Rice, Grape Tomatoes, Fava Beans, Pea Vines, Pickled Watermelon Radishes

BRAISED SHORT RIBS

Parsnip Purée, Roasted Root Vegetables, Green Garlic

BLACKENED TOFU

Asparagus, Grape Tomatoes, Pea Vines, Marcona Almonds

DESSERT

PEAR GALETTE

LAVENDER CRÈME BRÛLÉE

CHOCOLATE MOUSSE TRIFLE

CLASSIC CHEESECAKE

Fresh Berries

The Rhododendron strives to source and serve local, natural and seasonal products whenever possible. We partner with local purveyors and farms to bring crafted products directly to our tables. Menu items and prices subject to change. Parties of six or greater are presented with one check which includes a 20% gratuity. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.