

# FIRE & VINE

## HOSPITALITY

Each of our Western Washington locations will participate in Seattle Restaurant Week and Tacoma Restaurant Week. Guests and Revelers Club members have a chance to visit some classic favorites and try something new, including Aperlume, Miller’s Guild and The Lakehouse.

El Gaucho Bellevue will also participate in SRW lunch with a two-course lunch menu for \$20. All El Gaucho locations and AQUA by El Gaucho will also feature wine and cocktail specials.



Restaurant	Menu Highlights
<b>AQUA by El Gaucho</b>  <a href="#">Full SRW Menu</a>  Images <ul style="list-style-type: none"> <li>• <a href="#">Scallops</a></li> <li>• <a href="#">Setting</a></li> </ul>	Starters: sweet corn soup; classic Caesar salad; marinated beet salad  Entrees: Diver scallops; Braised beef cheek; Summer squash cassoulet.  Dessert: Rhubarb panna cotta; Chocolate cream pie; Graham cracker cake
<b>Aperlume</b>	Starters: Caramelized onion cream soup; marinated beet salad; warm bacon roasted potato salad

<p><a href="#">Full SRW menu</a></p> <p>Images</p> <ul style="list-style-type: none"> <li>• <a href="#">Beet salad</a></li> <li>• <a href="#">Setting</a></li> </ul>	<p>Entrees: Potato gnocchi with spring onions, asparagus and nettle pesto; Mole spiced pork tenderloin with Beecher's white cheddar polenta, fresh herb and radish salad; Chicken and mushroom ravioli with sage ricotta and spinach</p> <p>Dessert: Dark chocolate brownie sundae; Sorbet with berries and mint; Butterscotch pudding with banana bread, toasted walnuts and banana brulee.</p>
<p><b>El Gaucho Bellevue</b></p> <p>Full SRW Menu:</p> <ul style="list-style-type: none"> <li>• <a href="#">Lunch</a></li> <li>• <a href="#">Dinner</a></li> </ul> <p><a href="#">Images</a></p>	<p><i>Lunch</i></p> <p>Starters: Insane truffle soup; classic Caesar salad; Soft parmesan polenta</p> <p>Entrée: Slow roasted pulled BBQ beef sandwich, Butternut squash ravioli, Togarashi seared ahi tuna salad.</p> <p><i>Dinner</i></p> <p>Starters: Insane truffle soup; Tomato mozzarella salad; Mixed green salad</p> <p>Entrée: Sautéed prawns; Demi tenderloin skewers; Butternut squash ravioli</p> <p>Dessert: Chocolate ganache; Seasonal sorbet; homemade cheesecake</p>
<p><b>El Gaucho Seattle</b></p> <p><a href="#">Full SRW Menu</a></p> <p>Images</p> <ul style="list-style-type: none"> <li>• <a href="#">Truffle Soup</a></li> <li>• <a href="#">Setting</a></li> </ul>	<p>Starters: Insane truffle soup or Spring mixed salad</p> <p>Entrée: Filet mignon medallions with red chimichurri and roasted rainbow fingerling potatoes; Grilled prawn gnocchi, braised tenderloin sandwich; Grilled eggplant tapenade</p> <p>Dessert: Chocolate ganache; Seasonal sorbet; Fruit tart</p>
<p><b>El Gaucho Tacoma</b></p>	<p>Starters: Insane truffle soup; Mixed green salad; Classic wedge salad</p>

<p><a href="#">Full SRW Menu</a></p> <p>Images</p> <ul style="list-style-type: none"> <li>• <a href="#">Truffle Soup</a></li> <li>• <a href="#">Setting</a></li> </ul>	<p>Entrée: (all with mashed potatoes) Filet medallions with truffle butter; Top sirloin with lobster medallion and béarnaise; Halibut with caper butter sauce</p> <p>Dessert: Chocolate ganache; seasonal sorbet; homemade cheesecake</p>
<p><b>The Lakehouse</b></p> <p><a href="#">Full SRW Menu</a></p> <p><a href="#">Images</a></p>	<p>Starters: Mixed green salad; asparagus salad; corn soup with basil</p> <p>Entrée: Slow braised Yakima beef short rib with spring vegetable fricassee and chimichurri; Goat cheese agnolotti with young vegetables and brodo; Roasted chicken breast with potato puree and vegetable biyaldi</p> <p>Dessert: Ice cream sandwich; stone fruit bar with honey graham crust; Cheese plate with seasonal fruit compote</p>
<p><b>Miller's Guild</b></p> <p><a href="#">Full SRW Menu</a></p> <p><a href="#">Images</a></p>	<p>Starters: Ash roasted beet salad with greens, herbed goat cheese and pickled rhubarb; Spring green salad, pea soup with golden raisin pesto and pancetta</p> <p>Entrée: Grilled top sirloin with herb truffle butter and golden mash; Pasta tagliatelle with rosemary cream and mushrooms; Grilled prawns, white cheddar polenta and roasted garlic chermoula</p> <p>Dessert: Bread pudding, Salted peanut butter ganache, seasonal sorbet.</p>