

# **SEATTLE RESTAURANT WEEK MENU**

**\*Available Sunday-Thursday Only\***

**\*Choose one item from each section**

**Three Courses for \$35**

## **Tastes**

*Kale Salad, Carrot, Red Cabbage, Red Onion,  
Cider Mustard Vinaigrette, Sunflower, Pumpkin and Hemp Seeds*

*Clam Chowder with Bacon & Herb Crusted Oyster Crackers*

*Hot-n-Sour Thai Shrimp Soup, Straw Mushrooms, Lime Leaf*

*Pan Seared Kalbi Pork Tenderloin*

*Spicy Ahi Tuna Roll*

*Vegetable Roll, Carrot, Avocado, Cucumber, Pickled Daikon,  
Sweet Miso Sauce*

*Thai Chicken, Sa-Teh Marinade, Lime, Thai Pickles, Sweet Chili Sauce, Cilantro*

*Three Taylor Shellfish Pacific Oysters on the Half Shell  
Mignonette or Cocktail Sauce*

*Spicy Salmon-Jalapeno Roll*

*Caesar Salad, Garlic Croutons, Parmigiano Reggiano*

## **Entrée Selections**

*Fire-Grilled Silver Salmon, Yukon Gold Mashed Potatoes,  
Grilled Asparagus with Meyer Lemon Vinaigrette,*

*Parmigiano Reggiano Crusted Petrale Sole with Yukon Gold Mash,  
and Haricot Verts*

*Pan Roasted Herb Chicken Breast, Zucchini Ribbons,  
Crispy-Cheesy Risotto Cake*

*Zucchini Linguini, Kalamata Olives, Artichoke, Roma Tomato,  
Garlic and Pine Nuts*

## **Desserts**

*Vanilla Bean Crème Brulee with Crackling Sugar Crust*

*Flourless Chocolate Cake with Crème Anglaise, Warm Salted Caramel*

*Olympic Mountain Ice Cream or Sorbet*

*White Chocolate Coconut Crème Pie*

*Passion Fruit Panna Cotta with Tropical Fruit*

**House Baked Bread \$4.50**

*The Seattle Restaurant Week – Three Course Menu is available for curbside pick up  
for an additional charge of \$6 per meal, Ice cream or sorbet is not available for curbside.*

*A 20% service charge is included on each check. Seastar retains 100% of the service charge. Our  
professional service team receives industry leading compensation.*

*\* Some of Seastar's menu items are served raw or undercooked to preserve flavor and moisture.  
Raw or undercooked seafood's and meats, having never been frozen, may be hazardous to your  
health. Please notify your server if you would like them prepared differently.*

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