Seastar Restaurant & Raw Bar



## Seattle Restaurant Week - Three Course Prix Fixe Menu \*Available Sunday-Thursday Only\*

## \$35 (\$45 for Delivery or Curbside Orders) Tastes (Choose One)

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

Hot-n-Sour Thai Shrimp Soup

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

Caesar Salad, Garlic Croutons, Parmigiano Reggiano

## Entrée Selections (Choose One)

Fire-Grilled Coho "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 Indian Spice Marinated Chicken Breast, Jasmine Rice, Tikka Masala Sauce and Cilantro

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

## Desserts (Choose One)

Vanilla Bean Crème Brulee with Crackling Sugar Crust

Flourless Chocolate Cake with Crème Anglaise, Warm Salted Caramel

Olympic Mountain Ice Cream or Sorbet

Passion Fruit Panna Cotta with Tropical Fruit

\*Ice cream 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.