

SEATTLE
RESTAURANT
WEEK 

1900 FIFTH
BAR + LOUNGE

Wine & Dine
Fall 2021 Restaurant Week Menu

Starter

Heirloom Beet and goat cheese salad
Baby kale & arugula, Washington cherries, honey mustard dressing

Entrée

Northwest Steelhead trout
Foraged mushroom & baby spinach hash, Tri color cauliflower, Mama Lil's pepper relish
Paired with - Sonoma-Cutrer Russian River Ranches Chardonnay

OR

Caprese Chicken, Aged Balsamic
Butternut squash Risotto, Molten Fresh Mozzarella & charred tomato, Fresh basil
Paired with - Meiomi Pinot Noir

Dessert

Crème Brulee Cheesecake
Caramel Sauce

\$ 50 per person