

THE TIN TABLE
SEATTLE RESTAURANT WEEK MENU
April 7-9 & 14-16 '22 • \$50/3 Courses

APPETIZERS

PEA & WILTED GREENS SOUP

Puree of English Peas, Escarole, Potatoes & Herbs,
Topped with Creme Fraiche, Chives & Tarragon

Gluten Free

CANNELLINI BEAN TOASTS

Grilled Macrina Bakery Baguette
Topped with White Bean & Roasted Garlic Spread,
Crushed Mediterranean Olives, Pomegranate Seeds, Parsley Oil

Vegetarian, Gluten Free

ENTRÉES

MISO GLAZED BLACK COD

Pan Roasted Marinated Black Cod Filet, Topped with Sesame Seeds
Stir Fry of Shiitake Mushrooms, Baby Bok Choy, Carrots, Scallions, Sticky Rice

Gluten Free, Dairy Free

GRILLED NEW YORK STEAK

8 Ounce RR Ranch New York Strip Steak, Horseradish Herb Butter, Roasted
Garlic Mashers, Haricots Vert

Gluten Free

SPRING VEGETABLE CANNELLONI

Fresh Pasta Sheets Stuffed with Grilled Asparagus, Zucchini, Carrots, Broccoli,
Goat Cheese Bechamel, Fresh Mozzarella
Baked over Roasted Tomato Puree, Basil Pesto

Vegetarian

DESSERTS

CHOCOLATE FRAMBOISE DECADENCE

*Flourless Bitter Chocolate Espresso RaspberryTorte, Chantilly Cream,
Macerated Raspberries, Cocoa Nibs*

Vegetarian, Gluten Free

LEMON CURD CHEESECAKE

*Graham Cracker Crust, Cream Cheese & Lemon Curd Filling,
Whipped Cream, Fresh Blueberries*

Vegetarian

No Substitutions Please

Good Food Kitchens supports restaurants and caterers providing
free, nourishing meals to community members in need using locally
sourced ingredients.

Your contribution will support our goal to fund the provision of
75,000 meals in 2022.

Learn more at goodfoodkitchens.org



Please Inform Your Server of ANY Food Allergies Prior to Ordering. Thank You.

*Eating raw or undercooked foods can be dangerous to your health.