

# **SEATTLE RESTAURANT WEEK MENU**

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

**\*Choose one item from each section\***  
**Three Courses for \$50**

## **Tastes**

*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*

*Three Taylor Shellfish Pacific Oysters on the Half Shell  
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*

*Roasted Chicken Breast, Herb Chevre, Fingerling Potatoes, Spinach, Creamy  
Garlic & Sun Dried Tomato Sauce*

*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*

*Passion Fruit Panna Cotta with Tropical Fruit*

*House Baked Bread \$4.50*

*A 20% service charge is included on each check. Seastar retains 100% of the service charge. Our professional service team receives industry leading compensation, which includes Wages, Commissions, and Benefits.*

*\* 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.*

*10.23.2022*