

SIX SEVEN

SRW Dinner Menu 2025

March 30th to April 12th
\$65 per guest

course one

choice of

new england clam chowder
bacon, celery, potato

burrata & smoked tomato jam
fennel cashews, frisée, balsamic reduction,
crisp bread

firecracker shrimp
lemongrass & cilantro, sticky firecracker sauce

course two

choice of

gnocchi
brown butter, sage, roasted squash,
pecorino romano cheese

cedar plank king salmon*
truffle cream, forest mushrooms, broccolini, tomato,
rainbow potatoes, bacon lardons, honey

miso black cod*
pumpkin, ginger-soy shiitake, grilled bok choy

dessert

choice of

key lime pie
cashew graham cracker crust,
chantilly cream

honey & lavender crème brûlée

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

The Edgewater dining facility is an over the water experience that is unique to the Seattle waterfront and is incredibly costly to maintain. the minimal fee assessment is intended to assist ownership in the extremely high cost of maintaining the character and integrity of the facility, so that we are able to continue to provide our dining guests with an unparalleled experience. A 20% service charge will be added to all guest checks for groups of six or more, as well as in the event that the form of payment is not signed and/or totaled. 100% of this charge goes to your server.