

# SALT & IRON

## Seattle Restaurant Week 2025

\$65 per person

### First Course

#### ELK & WAGYU BEEF TARTARE

Fennel pollen · egg yolk aioli · stoneground mustard · baguette crostini

*Pair with: Savignon Blanc, 17*

DELILLE CELLARS *Chaleur Blanc*, Columbia Valley, Washington 2022

~OR~

#### 3 PACIFIC OYSTERS\*

Yuzu melon mignonette · tajin mignonette · pickled rhubarb mignonette

*Pair with: Champagne, 25*

VEUVE CLICQUOT *Brut, Reims, Champagne, France NV*

~OR~

#### ASPARAGUS & WHIPPED BURRATA

Cured egg yolk · miso ponzu vinaigrette · pork floss · pickled peppers

*Pair with: Grüner Veltliner, 13*

RUDI PICHLER *Federspiel Wachau, Austria 2021*

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### Second Course

#### STEAK FRITES\*

Prime top sirloin · shoestring fries · jalapeno aioli · chimichurri

*pair with: Cabernet Sauvignon, 11*

SUBSTANCE Columbia Valley, Washington 2021

~OR~

#### SOCKEYE SALMON\*

Parsnip puree · semolina gnocchi · grilled asparagus · madras peppercorn sauce

*pair with:*

*pair with: Chardonnay, 18*

HARTFORD COURT Russian River Valley

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### Third Course

#### CRÈME BRÛLÉE

vanilla bean · burnt sugar · fresh berries · oat tuile

*pair with: Ruby Port, 8*

QUINTA DO CRASTO *LBV 2013*

~OR~

#### AFFOGATO

Espresso · ice cream · biscotti

*pair with: Malmsey Madeira, 12*

BARBEITO "New York" *Special Reserve*

**SEATTLE  
RESTAURANT  
WEEK**

### GIVE A MEAL DONATION, 10

Salt & Iron is a proud participant of Good Food Kitchen's Give a Meal program, donating funds that provide meals in response to climate, humanitarian, and community crises with World Central Kitchen. Ask your server for details!



\*Consuming raw or undercooked foods may cause food borne illness