

SALT & IRON

Seattle Restaurant Week 2025

\$65 per person

First Course

ELK TARTARE

sumac · juniper · quail egg · black garlic · douglas fir ranch · baguette crostini

pair with:

SAUVIGNON BLANC

Feedme Hospitality, Columbia Valley, Washington 2022

\$9

~OR~

3 PACIFIC OYSTERS*

yuzu melon mignonette · sambal mignonette · pickled rhubarb mignonette

pair with:

Champagne

VEUVE CLICQUOT Brut, Reims, Champagne, France NV

\$25

~OR~

RED GEM SALAD

blue cheese dressing · bacon · cherry tomato · pickled shallot · fried chickpea

pair with:

Second Course

STEAK FRITES*

buttermilk marinated prime hanger steak · shoestring fries · douglas fir ranch · chimichurri

pair with:

Cabernet Franc Blend

Feedme Hospitality Columbia Valley, Washington 2022

\$15

~OR~

KING SALMON*

peperonata · yukon gold potato · lemongrass pesto

pair with:

Sauvignon Blanc

EFESTE Feral Evergreen Vineyard Ancient Lakes, Washington, 2023

Third Course

CRÈME CARAMEL

oat milk · vanilla bean · cardamom tuile

pair with:

RUBY PORT

Quinta do Crasto LBV 2013

\$8

~OR~

AFFOGATO

espresso · ice cream · biscotti

pair with:

COGNAC

Park Carte Blanche V

\$12

SRW Give a Meal Donation \$10

Salt & Iron is proud to support the SRW “Give a Meal” program.

Every meal helps fund donations to the Edmonds Food Bank, working to peel back the layers of food insecurity in our community.

*Consuming raw or undercooked foods may cause food borne illness