



# M E N U

## *light bite*

Salmon Belly Crudo  
*blood orange nuoc cham, crispy garlic, rau ram oil*

or

Burrata  
*grilled delicata squash, crispy guanciale, maple and walnut vinaigrette*

or

Charred Carrots  
*harissa, turmeric and lime vinaigrette, fried curry leaf, mint, cilantro*

## *entree*

\*Steak Frites  
*dry-aged prime baseball steak, roasted bone marrow butter, fresh-cut porterhouse truffle frites*

or

Foraged & Found  
*wild mushrooms, grits infused with root vegetables, pickles, herbs*

or

\*Black Cod  
*orange miso glaze, sauteed pea vines, preserved lemon and kumquat dashi*

## *sweet ending*

Sweet Potato Cheesecake  
*chocolate cookie crust, maple and cinnamon chantilly*

2025 Seattle Restaurant Week - \$50 Dinner Menu

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to automatic dietary requirements. A 20% service charge is applied to every check. 75% of this service charge is retained by Columbia Tower Club. We strive to be an employer of choice and our servers and bartenders are paid their base wage and share in pooled service charges. Additional gratuity is not expected and purely optional, however if you feel that your server/bartender has gone above and beyond, any gratuity you leave goes directly to them. If you have any questions please ask to speak with a member of management.