

**SEATTLE
RESTAURANT
WE  K**

/// DINNER 65 REQUIRES FULL TABLE PARTICIPATION
SERVING SRW DINNER M-F + SUN; 5P - 9P

/// AMUSE

Nori Cones

hearts of palm, avocado mousse

/// FIRST

Cebiche Mixto*

halibut, calamari, shrimp, aji amarillo leche de tigre

/// SECOND

Chicharron de Pollo

peruvian fried chicken, rocoto aioli, anticuchera

/// CHOICE of MAIN

Seco de Res

wagyu beef cheeks, cilantro sauce, canario beans

-or-

Salmon Nikkei

grilled salmon, nikkei sauce, wok stir fried vegetables

/// DESSERT

Tres Leches

brown-butter sponge cake, meringue, manjar blanco ice cream, coconut

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.

TO HELP OFFSET STATE WAGE AND BENEFITS INITIATIVES, A 2% SURCHARGE SUPPORTS OUR COMMITMENT TO PROVIDE HEALTHCARE AND COMPETITIVE WAGES FOR OUR TEAM, THIS SURCHARGE WILL BE RETAINED ENTIRELY BY LA MAR BELLEVUE,

THIS IS NOT A GRATUITY.

20% SERVICE CHARGE WILL BE APPLIED TO PARTIES OF 6 OR MORE