

SIX SEVEN

SRW Dinner 2026

April 19 to May 2
\$65 per guest

course one

choice of

six seven clam chowder
bacon, celery, potato

penn cove mussels

chorizo, roasted tomato sauce, white wine, citrus butter,
grilled bread

blt salad

iceberg wedge, candied bacon, tomato, poblano ranch,
basil vinaigrette

course two

choice of

cedar plank king salmon*

truffle corn cream, forest mushrooms, broccolini, tomato,
rainbow potatoes, bacon lardons, honey

lamb ragout

casarecce pasta, spinach, ricotta, mint, parmigiano reggiano

coulotte steak

silky potato purée, asparagus, herb-roasted tomato, forest mushrooms,
red wine jus

pan roasted king oyster mushroom

grilled broccolini, roasted pepper & ricotta polenta, beurre blanc

dessert

choice of

chocolate pots de crème

dark chocolate pearls, whipped cream

lemon & ricotta cheesecake

citrus coulis, fresh berries

*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.