

SALT & IRON

Seattle Restaurant Week 2026

\$65 per person

First Course

SALMON & HAMACHI TARTARE

furikake · preserved lemon · guava lemonade · baguette crostini

Pair with: Sauvignon Blanc, 15

Feedme Hospitality, Columbia Valley, Washington 2022

OR

3 PACIFIC OYSTERS*

pineapple-alleppo mignonette · tajin-melon mignonette · sriracha-tomato mignonette

Pair with: Terras Guada Albarino, 17

Rias Baixas, Spain 2023

OR

BLUE CHEESE WEDGE SALAD

romaine iceberg hybrid · bacon · cherry tomato · pickled shallot · fried chickpea

Pair with: Cabernet Franc Blend, 15

Feedme Hospitality, Columbia Valley, Washington 2022

Second Course

FLAT IRON STEAK FRITES*

shoestring fries · sherry aioli · chimichurri

pair with: E. Guigal Cotes du Rhone 2021

OR

MAHI MAHI

aqua pazza · yukon gold potato · chermoula

pair with: Chehalem Inox Chardonnay 11,

Columbia Valley, Washington 2022

Third Course

COFFEE CAKE

espresso mascarpone · chocolate covered espresso beans · feuilletine

pair with: Marchesi di Gresy Moscato d'Asti La Serra 12,

Piedmont, Italy 2024

OR

PISTACHIO AFFOGATO

Espresso · pistachio ice cream

pair with: Amaro Averna 10,

A Sicilian amaro produced in Caltanissetta, Italy

Featured Libation

MIDNIGHT ORCHARD

bourbon · blackberry shrub · lemon juice · black walnut bitters · fresh thyme

17

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!

