

SALT & IRON

Seattle Restaurant Week 2026

\$65 per person

First Course

BISON TENDERLOIN TARTARE

sumac · shallot · duck egg aioli · baguette crostini

Pair with: Sauvignon Blanc, 15

Feedme Hospitality, Columbia Valley, Washington 2022

OR

PACIFIC OYSTER TRIO*

pineapple-alleppo mignonette · apple cider mignonette · sriracha-tomato mignonette

Pair with: Terras Guada Albarino, 17

Rías 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

MARINATED BAVETTE STEAK & FRITES*

shoestring fries · chili aioli · chimichurri

pair with: Las Nencias Reserve Mendoza 9, Argentina 2021

OR

ALASKAN HALIBUT

sopa de marisco · fingerling potato · cóctel de conchas

pair with: Slope Life Downshift Chardonnay

Columbia Valley, Washington 2022

Third Course

WASHINGTON APPLE CRISP SKILLET

Granny Smith · Pink Lady · Sugar Bee

oat streusel · butterscotch brownie ice cream

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

Piedmont, Italy 2024

OR

PISTACHIO AFFOGATO

Espresso · pistachio ice cream

pair with: Vin Santo Del Valdichiana Santa Cristina — \$12

Chianti Ruffina, Italy

