



FALL MENU

December 18- 19

Lunch is served Tuesday, Wednesday and Thursday from 11:30am - 1:30pm

Our new menu will be updated weekly with seasonal dishes in an elevated and relaxed environment, our mission is to offer members and guests a unique dining experience with vibrant cuisine! - Executive Chef Hans Reisinger

\$24 per person includes: a starter, entree, and one non-alcoholic beverage
OR two starter items and one non-alcoholic beverage

STARTERS

Croquettes

Smoked Cod, Tremoula, Pickled Onions, Frisee

Mustard Green Salad

Shaved Mustard Green, Confit Fennel, Pickled Huckleberry, Pastrami Spiced Pepita, Honey Apple Vinaigrette

Celeriac Fennel Bisque

Fried Caper, Paprika Oil Veg, GF

MAINS

Cringle Cobb

Grilled Steelhead, Romaine, 8-Minute Egg, Cucumber, Marinated Cherry Tomato, Blue Cheese Dressing
Vegetarian Option Available
GF/DF

Pork Loin Wellington

Pastry Wrapped Pork Loin, Pommes Puree, Mustard Demi Glace, Sauteed Greens

Nacho Plate

Marinated Pulled Chicken, Fresh Pico de Gallo, Pickled Peppers, Black Beans, Shaved Manchego, Mango Drizzle
Vegetarian Option Available
GF

BEVERAGES

Coffee and Tea

Lattes & Espressos
Custom Offerings Available 4

Exclusive Assortment of Teavana Teas 4

Full Bar & Spirit Options

PNW Wine and Beer
Additional Non-Alcoholic Beverages & Mocktails

Soft Drinks

Soft drinks, ice tea, lemonade, Arnold Palmer

Proudly Serving Coca-Cola Products Provided by our Sponsor:



V Vegan | Veg Vegetarian | GF Gluten Free | DF Dairy Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Check total is subject to sales tax and 24% taxable service charge: 55% of which is distributed to service personnel; 45% is retained by the property. Menu is subject to change. One check will be presented to parties of 6 or larger.

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FALL MENU

SWEET TREATS

Bayview Affogato

Almond, espresso,
vanilla ice cream
Veg 6

Maple Affogato

Gelatiamo Vanilla, Maple Pecan
Syrup
Veg 6

Freshly Baked Cookies

House made cookie
assortment
Veg 6

MEET THE TEAM

Chef Brett Harris



I was born and raised in King County, growing up in Woodinville and living around Seattle for 15 years. I've been at WTC Seattle for just under three months, and what I love most about my role is the creative freedom to let my flavors and presentation shine. Working with Chef Jake Hillard has been incredible—collaborating, sharing ideas, and seeing positive responses from our guests. My inspiration comes from blending classic French techniques with global flavors, constantly challenging myself to explore new cuisines. Chef Jake and Chef Hans have been instrumental in my journey here, allowing me to take creative control and deliver great results. It's been an exciting start, and I look forward to more!

BOOK YOUR EVENTS



Boardroom rentals are complimentary for members, with modest food and beverage minimums

The World Trade Center Dining Room may also be rented for meetings, corporate events, weddings, celebrations, award galas and more!

Ask Alison, Director of Memberships, for more information:

ascott@wtcseattle.com



LOCALLY SOURCED



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