



FALL MENU

October 15 - 17

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

Wasabi Kale Caesar

Baby Kale, Furikake, Sesame
Lavash, Wasabi Caesar
Dressing
GF

Elote Salad

Late Summer Corn, Cotija,
Cilantro, Lime Juice, Tajin
Aioli, Iberico Lomo
GF

Fried Brussel Sprouts

Picked Pomegranate,
Fennel Slaw, Celeriac Puree
Veg

MAINS

Duck Confit

Acorn Squash Risotto,
Confit Duck Leg, Apricot
Gastrique
GF

Smash Burger

Tomato Jam, Special Sauce,
Potato Bun, House Cut
Fries

Baked Gnocchi

Artisan Gnocchi, Cream
Pesto Sauce, Confit Tomato,
Pickled Vegetable
Veg

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

Freshly Baked Cookies
House made cookie
assortment
VEG 6

Almond Financier Cake,
Braised Cherry, Chocolate
Veil, Chantilly Cream
VEG 6

MEET THE TEAM

Chef Brett Harris



I was born and raised in King county. Grew up in Woodinville, but lived all around Seattle for 15 years. I have worked at WTC Seattle for just under 3 months and the thing I love most about my role is the opportunity to have creative freedom every week to let my flavors and presentation shine for our guests. As well as working with Chef Jake Hillard in collaboration with bouncing ideas around and getting all positive responses from guests so far and surely to continue. My inspiration comes from a balance of classic French techniques and expanding those fundamentals across all borders of cuisine. I love challenging myself to different avenues and regions I'm unfamiliar with to learn every day. I absolutely love the creative freedom to please our guests and grow as a chef myself. Chef Jake has been such a fundamental and paramount part of this onboarding process in learning the program and showing the ropes. As well as Chef Hans for giving me the opportunity to let me take WTC by the reins with creative freedom. All positive results so far!

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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