



# WINTER MENU

January 21 - 23

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

Our menu is 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

### Endive Salad

Spiced Apple, Brie Crostini,  
BnB Pickle  
(veg)

### Italian Wedding Soup

Local Squash, Preservation  
Society Ground Pork, Escarole  
(gf)

### Roasted Corn and Parmesan Fritter

Winter Remoulade  
(veg)

## MAINS

### Conchiglie Alfredo

Handmade Pasta, Braised  
Greens, Roasted Chicken

### Mediterranean Plate

Stuffed Squash, Baba  
Ghanoush, Red Pepper  
Coulis  
(gf, v)

### Pork Al Pastor Tacos

Napa Slaw, Chipotle Crema,  
Radish, Charred Lime, Flour or  
Corn tortilla  
(\*gf upon request)

## 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 | NF Nut 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.

*A Port of Seattle property managed by Columbia Hospitality*



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## SWEET TREATS

**Dulce De Leche Tarte**  
Chocolate Ganache, Apple  
Compote, Meringue  
VEG/NF 6

**Maple Affogato**  
Gelatiamo Vanilla, Maple Pecan  
Syrup  
VEG 6

**Freshly Baked Cookies**  
House made cookie  
assortment  
VEG 6

## MEET THE TEAM

### Rob Leonard - Bartender and Server:



Rob, a proud Seattle native, has spent his entire life in this vibrant city. This July marks his impressive 17-year journey with Columbia Hospitality and the World Trade Center Seattle. He started as a setup attendant, was promoted to supervisor, then transitioned to serving/bartending. To Rob, Columbia Hospitality is more than just a workplace – it's a second family. Throughout his time with the company, he has navigated various life transitions alongside his fellow team members. One fond memory he recalls is the surprise home visit from his colleagues, who arrived bearing diapers as he prepared for the arrival of his daughter. Beyond his role at the World Trade Center Seattle, Rob finds joy in traveling with his son for basketball adventures and indulges in his passion for collecting sneakers, proudly dubbing himself a "sneaker head."

## 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](mailto:ascott@wtcseattle.com)



## LOCALLY SOURCED



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HOSPITALITY™

