



FALL MENU

October 29 - 31

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

Autumn Caprese

Burrata, Tomato Medly,
Apricot Gastrique, Arugula
Pesto
Veg/GF

Moroccan Carrots

Carrot Top Chermoula, Spiced
Honey, Toasted Sesame,
Pistachio, Sumac Yogurt
Veg/GF

Smoked Duck Consomme

Autumnal Broth, Pecorino
Veil, Petit Greens
GF

MAINS

Cioppino

Halibut, Salmon Belly,
Shellfish, Hearty Tomato
Ragout, Grilled Sourdough,
Garlic Parsley Aioli
DF

WTC House Fried Rice

BBQ Pork, Prawns, Vegetables
Saute, Pasture Egg
GF/DF

Tofu Yakisoba

Crispy Fried Tofu,
Mandarin Vegetable
Medley, Scallion, Scratch
Soba Sauce
V/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

Chocolate Cremeaux Sweet Bite
Chocolate Ganache, Sultana
Apple Compote, Croissant
Crumble, Vanilla Whip
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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