



**WORLD TRADE CENTER®**  
**SEATTLE**

# WINTER MENU

January 30 - February 1

*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

**Winter Potato and Leek Soup**  
VEG/GF  
Crispy potato croutons,  
paprika oil

**Organic Mixed Greens**  
GF/DF/VEG  
Charred roast carrots,  
sunflower seeds, ginger  
balsamic

**Fried Cauliflower**  
GF/DF/VEG  
Chili hoisin sauce, shaved  
pickles

## SEASONAL ENTREES

**Crispy Flatbread**  
Beef tenderloin tips, roast  
peppers, mozzarella,  
lemon arugula, balsamic  
glaze

**Oregon Sole Almondine GF**  
Seared Oregon sole, lemon  
brown butter, crispy  
smashed potatoes

**Eggplant Parmesan VEG**  
Crispy eggplant, mozzarella  
cheese, marinara sauce,  
little greens

## 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, iced 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.

*A Port of Seattle property managed by Columbia Hospitality*



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# WINTER MENU

## SWEET TREATS

**Freshly Baked Cookies VEG**  
Dylan's house made cookie  
assortment 6

**World Trade Center Beignets**  
VEG House beignets, raspberry  
jam, petit café noir 6

**Dulce de leche tartlet VEG**  
Chili caramel sauce,  
chocolate shavings 7

## 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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