



WORLD TRADE CENTER®  
SEATTLE

# WINTER MENU

January 7 - 9

*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

### Pork Lumpia

Preservation Society Ground  
Pork, Aromats, Sweet Chili  
Sauce  
DF

### Napa Salad

Shaved Napa Cabbage, Easter  
Radish, Crumbled Feta,  
Preserved Lemon Yogurt  
Dressing  
VEG

### Root Vegetable Bisque

Turnips, Celery Root, Herb  
Oil, Pastrami Pepitas  
VEG

## MAINS

### 66 Stir Fry

Chicken Thigh, Shrimp, Veg  
Sautéed Noodles, Toasted  
Sesame, Soba Sauce  
DF

### Beef Burgundy

Golden Potato, Merlot  
Demi, Seasonal Roasted  
Vegetables

### Vegetable Cassoulet

Winter Medley, Cannellini  
Beans, Fennel Tomatoe Sauce,  
Herb Toasted Bread Crumbs  
VEG/DF

## 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.

A Port of Seattle property managed by Columbia Hospitality



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# WINTER MENU

## SWEET TREATS

### Bayview Affogato

Almond, espresso,  
vanilla ice cream

Veg 6

### Maple Affogato

Gelatiemo 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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