



# SPRING MENU

April 23 - 25

*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

### Sprout Salad

V

Tamarind Vinaigrette,  
Snow Peas, Mung Bean  
Sprouts, Daikon Shoots

### Butter Lettuce Salad

VEG

Roast Green Garlic  
Vinaigrette, Caraway  
Crackers, Pickled  
Radish, Shaved Local  
Cheese

### Salmon Cake

Bulgur and Salmon,  
Cucumber, Tomato,  
Preserved Lemon Yogurt

## SEASONAL ENTREES

### BBQ Chicken Flatbread

Grilled Smoked Chicken,  
Red Onion, House Made  
Flatbread, Mozzarella,

### Kimchi Jjigae

DF/GF

House Kimchi, Silken  
Tofu, Ground Pork,  
Seasonal Vegetable  
(Vegan Upon Request)

### Spinach Pasta

VEG

House-made pasta,  
Shaved Asparagus, Fried  
Bread Crumbs, Ramp  
Butter

## 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*



COLUMBIA  
HOSPITALITY™





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## SWEET TREATS

### Freshly Baked Cookies

VEG

Dylan's house made cookie assortment 6

### Chocolate Pot de Creme

VEG

Dates, Marcona Almond, Grand Marnier Syrup, Whipped Cream 6

### World Trade Center Beignets

VEG

House beignets, raspberry jam, petit café noir 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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