



WINTER MENU

March 12 - 14

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

Carrot Salad

V/GF

Mizuna, ginger, lime, baby carrots, miso-caramel glaze, yuzu vinaigrette, crystal ginger chips

Colcannon

VEG

Yukon mash with house-made sauerkraut, fried shallot, cured egg yolk, cheese-chili soda bread

White Bean Soup

GF

Baby kale, caramelized fennel, Iberico jamon, aged Pecorino, Heirloom cannellini beans

SEASONAL ENTREES

Corned Beef Reuben

House made sauerkraut, house dressing, pickles, marbled rye, fries

Poached Sole

GF

Tomato confit, pommes maxine, fried capers

Vegetable Shepard's Pie

VEG

Braised root vegetables, stout gravy, peas, frizzled leeks, petit 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, 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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WORLD TRADE CENTER®
SEATTLE

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

Fried Bread Pudding

VEG

Crispy bread pudding, citrus
anglaise, citrus peel, warm
spice pecan 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



LOCALLY SOURCED



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