



FALL MENU

October 1 - 3

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

Squash Blossom Rangoon
Crab Mascarpone Filling,
Tempura, Dipping Sauce

Gojuchang Cucumber Salad
Marinated Cucumbers,
Charred Radicchio, 'Kimchi'
Vinaigrette, Sesame Seeds
(V/GF)

Butternut Bisque
Smoked Onion, Crema,
Pepita Dukkah
(Veg/GF)

SEASONAL ENTREES

Pork Bulgogi
Pure Country Ground Pork,
Calrose Rice, Edamame
Puree
(DF)

Sockeye Waldorf
Sockeye, Forbidden Rice,
Apple, Cucumber, Red
Onion, Herb Honey Yogurt
Dressing, Candied
Hazelnuts
(GF)

Beet Mac
Beet and Carrot Patty, Potato
Bun, Iceberg, Fast Food
Fries, Beet Ketchup
(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



COLUMBIA
HOSPITALITY™





FALL MENU

SWEET TREATS

Bayview Affogato
Almond, espresso,
vanilla ice cream
VEG 6

Freshly Baked Cookies
House made cookie
assortment
VEG 6

Almond Financier Cake,
Braised Cherry, Chocolate
Veil, Chantilly Cream
VEG 6

MEET THE TEAM



Chef Brett Harris

I am a born and raised King county native. Grew up in woodinville, but lived all around Seattle for 15 years. I have have worked at WTC Seattle for just under 3 months and the thing I love most about my role is the opportunity to have creative freedom every week to let my flavors and presentation shine for our guests. As well as working with Chef Jake Hillard in collaboration with bouncing ideas around and getting all positive responses from guests so far and surely to continue. My inspiration comes from a balance of classic French techniques and expanding those fundamentals across all borders of cuisine. I love challenging myself to different avenues and regions I'm unfamiliar with to learn every day. So fun! I absolutely love the creative freedom to please our guests and grow as a chef myself. Chef Jake has been such a fundamental and paramount part of this onboarding process in learning the program and showing the ropes. As well as Chef Hans for giving me the opportunity to let me take WTC by the reins with creative freedom. All positive results so far!

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



A Port of Seattle property managed by Columbia Hospitality



COLUMBIA
HOSPITALITY™

