



**WORLD TRADE CENTER®**  
**SEATTLE**

# SUMMER MENU

September 3 - 5

*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

### Pacific Sockeye Crudo

Local Pacific Sockeye, Soy  
Caramel Tamari, Cucumber  
Ribbon  
GF

### Autumn Brussel Salad

Shaved Brussels, Crisp Apple  
Mélange, Candied Pecan,  
Pecorino Tuille, Sage Brown  
Butter Vinaigrette, Lardon  
Veg GF

### Heirloom Tomato Gazpacho

Tarragon Crème Fraiche,  
Tomato Nasturtium Tremula,  
Grilled Bread  
Veg

## SEASONAL ENTREES

### Tasso Dish

House Cured Tasso Ham,  
Sweet Onion Soubise, Confit  
Red Bliss Potato, Braised  
Bitter Greens

### Pasta Courgette le Poulet

Petit Courgette, Local Fall  
Vegetables, Seared Chicken,  
Charred Shallot Cream,  
Preserved Citrus Gremolata,  
Shaved Lamb Chopper  
(Veg option available)

### Asian Marinated Flat Iron

Grilled Flat Iron, Apple Soy  
Glaze, Furikake Rice, Bok  
Choy, Thai Romesco  
(Vegan option available)

## 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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# SUMMER 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



### Elisbeath Kassahun - Concierge

Elisbeath, originally from Ethiopia, has lived in Seattle for 16 years. She loves the people, culture, and weather in our city. You might recognize her smiling face from her previous role as a valet in our building. Since Columbia Hospitality acquired this company, Elisbeath has transitioned into the concierge services role at WTC Seattle. She feels that the company is like a second family and the culture here is special. Her warm and friendly demeanor makes her the perfect person to greet and assist our members. She shares that she loves and is passionate about customer service. Elisbeath is always learning and seeking personal growth. She believes knowledge is our most powerful tool. When she's not greeting members with a smile, she loves spending time with her son, going for walks, listening to gospel music, and reading her Bible.

## 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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