

six|seven
AT THE EDGEWATER

EASTER

SUNDAY, APRIL 21
12:00PM TO 8PM

STARTER

POTATO, LEEK, & FENNEL BISQUE

rye crouton, chive, black caviar

BURRATA

heirloom tomato, lemon oil, basil pesto,
marcona almond, crostini

ASPARAGUS RISOTTO

ricotta, parmesan, brown butter, soft egg,
sea salt

DUNGENESS CRAB CAKE

lemongrass sauce, tomato-ginger jam

SALAD

BUTTER LETTUCE

fennel, orange, pepitas, feta,
green goddess dressing

MAIN

TAGLIATELLE PASTA

locally-foraged mushrooms, asparagus,
spinach, fried sage, goat cheese,
hazelnut breadcrumbs

CEDAR PLANK KING SALMON

rainbow potatoes, foraged mushrooms,
smoked bacon, tomato, asparagus,
truffle cream, west seattle honey

MISO-GLAZED BLACK COD

crispy rice cake, roasted eggplant, gai lan,
shiitake mushroom chips, sesame butter

SLOW-ROASTED BEEF SHORT RIB

creamy polenta, garlic spinach,
smoked mushroom relish,
crispy onion, rich braising jus

ROQUEFORT-CRUSTED FILET OF BEEF

mushroom ragout, roasted tomato,
asparagus, silky potato puree,
red wine demi glace



HAPPY EASTER FROM THE SIX SEVEN CREW

SWEET

FLOURLESS CHOCOLATE TORTE

macerated berries, raspberry sauce

LEMON & RICOTTA CHEESECAKE

citrus, mint, blood orange coulis

KEY LIME PIE

cashew-graham crust, chantilly cream