

six|seven
AT THE EDGEWATER

• 20
FIRST
SEATING

New Year's Eve

18 •
\$85 PER
PERSON

STARTER

Lobster Bisque

chive, crème fraîche, brioche crouton

Roasted Cauliflower Polenta

braising greens, brown butter, sultanas,
fried sage, hazelnuts, ricotta

Seared Scallops

leek fondue, glazed parsnips,
roasted fennel, black caviar

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SALAD

Herb-Marinated Burrata

citrus, quince, marcona almond,
lemon oil, griddled rosemary bread

Arugula & Endive Salad

washington pear, medjool dates,
rogue smoked blue cheese,
candied pecans,
white balsamic vinaigrette



MAIN

Tagliatelle

locally-foraged mushrooms,
goat cheese, roasted fall squashes,
fried sage, hazelnut breadcrumbs

Lobster, Crab & Shrimp Risotto

spinach, fennel, basil, ricotta,
smoked tomato coulis

Cedar Plank King Salmon

baby potatoes, mushroom ragout,
smoked bacon, asparagus, tomato,
truffle cream, west seattle honey

Roquefort-Crusted Filet Mignon

mushroom ragout, silky potato purée,
roasted tomato, asparagus,
cabernet demi-glace

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SWEET

Flourless Chocolate Torte

raspberry sauce, chantilly cream

Grand Marnier Crème Brûlée

fresh berries

Key Lime Pie

cashew-brown butter crust

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Nicolas Feuillatte Champagne

Glass \$18 / Bottle \$80