

Apartment Bistro – Fall Menu - 2007
Reservations: 206-956-8288 • 2226 First Avenue, Belltown, Seattle

Starters

Soup

Roasted Tomato with Smoked Cheddar
6.

Mixed Greens

Pear Vinaigrette with Candied Pistachios,
or Warm Bacon Vinaigrette
7.

Ahi Carpaccio

Peppercorn Crusted, with Seared Watercress and Caper Shallot Vinaigrette
14.

Calamari alla Vodka

Sautéed with Marinara, Sambal Oelek and Cucumber Infused Vodka
9.

Mac & Cheese

With Smoked Polish Sausage and White Truffle Oil
14.

Roast Mushroom Plate

Rotating Seasonal Selection, with Roasted garlic chevre
9.

Mains

Wild Alaskan Halibut

Pan Seared with Meyer Lemon and Rosemary Steeped Vin Blanc,
Grilled Seasonal Vegetables, and Fingerlings
19.

Grilled Flat Iron Steak

12 oz. House Cut with White Balsamic Braised Greens, Mashed Potato,
and Cabernet-Cabrales Butter
23.

Wild Alaskan Sea Scallops

Seared and served over portabella mushroom & white truffle emulsion
with grilled Asparagus and Spring Greens tossed with a warm Bacon Vinaigrette
24.

Grilled Tiger Prawns

Thai Chili Infused Clarified Butter, Lemon Zested Saffron Risotto,
and grilled Washington asparagus
26.

Apartment Bistro – Fall Menu - 2007
Reservations: 206-956-8288 • 2226 First Avenue, Belltown, Seattle

Berkshire Pork Chop

Eden Natural Pork, with Roasted Potatoes, Washington Asparagus,
and Cinnamon Scented Charcutiere

23.

Maple-Bourbon Glazed Chicken

Crumbled Walnut and Shallot, Mashed Potato,
and Grilled Seasonal Vegetables

18.

Penne alle Melanzane

Smoked Eggplant, Fennel, and Basil with Fresh Marinara, Cambozola and White Truffle Oil

16.

Bristol Bay Salmon

Grilled Fresh Troll King Salmon with Roasted
Potatoes, Broccoli Rabe and Lemon Tarragon Emulsion

24.

Rack of Lamb

Grilled Bone-in Lamb Medallions with Vanilla Cointreau Glaze,
Sauteed Green Beans, and Rosemary Potatoes

29.