

THE TIN TABLE

SEATTLE RESTAURANT WEEK MENU

April 17-20 & 24-27 '24

\$35

ENTRÉES

Fish Tacos

Baked Black Cod served on three Corn Tortillas with Radish Pico de Gallo and Mango Tajin Crema. Served with Corn Tortilla Chips and Radish Pico de Gallo.

GF

Cocktail Pairing:

The Shameless Dancer Margarita or n/a option
Espalón Reposado, St. George Green Chile Vodka, Lemon, Cointreau, Chinola Passion Fruit, Japanese Chile Peppers, Aleppo, Firewater Bitters.

~ OR ~

Chicken or Tofu Satay with Peanut Sauce

Chicken or Tofu Satay served on a bed of Coconut Ginger Rice with Sauteed Broccoli.

GF, V (with Tofu)

Cocktail Pairing:

Baller: A Savory Highball or n/a option
Ichiko Saiten Shochu, St. George Baller, Ancho Reyes, Soda, Mint.

DESSERT

Seattle Sorbets' Mango Sunset

The tropical flavor of Ripe Mangos with the compliment of Tart Raspberries.

No Substitutions Please

Good Food Kitchens supports local restaurants and chefs providing free, nourishing meals to community members facing food insecurity, with a focus on local sourcing where possible. Your contribution will provide vital funding to sustain meal programs serving over 3,000 people each week.

goodfoodkitchens.org

Parties of six or more will be charged a 20% service fee.

We Use Peanut Oil for Frying Foods. Please Inform Your Server of ANY Food Allergies Prior to Ordering. Thank You.

*Eating raw or undercooked foods can be dangerous to your health.

