

SEASTAR FAMILY MEALS FOR FOUR

Our family meals are prepared meals ready to be reheated in your home!
At times there is some cooking required it is simple and everything you'll need is included with the meal. Seastar Family Meals are offered on Saturday's. These meals are sold in advance, meals are paid for in advance and on the day of delivery they are delivered to your car by safe, healthy, gloved and masked Seastar crewmembers!

Pick up times for the meals are on Saturday from 12:00 PM to 5:00 pm

Seastar Family Meals come with everything that is needed to prepare the meal in your home, including a starter course (soup or salad), an entrée course and dessert. There are no substitutions or changes to the Seastar Family Meal. Chef Howie provides full instructions on how to prepare/cook/reheat the meal in your home.

**Priced between \$75 - \$100 + tax, (\$17.50-\$22.50 per person)
feeling generous add a tip for our crew!**

Order by phone 425-456-0010 Mon. – Sat. 12:00 PM – 7:00 PM

DECEMBER 5TH - \$75 – THAILAND FAVORITES

Thai Shrimp Salad with Onion, Cabbage, Basil, Lemongrass Vinaigrette – NF/GF
Ginger-Curry Thai Seared Chicken Breast, Sticky White Rice, Thai Coconut Curry Sauce, Bell Peppers, Zucchini, Carrots and Basil – NF/GF
Coconut Crème Brulee - V/NF

Wine: Elio Peronne, "Bigaro", Semi-Sparkling Rose, Piedmont, Italy - \$24

Cocktail: "Spicy Thai CucRumber" Don Q Rum, Cucumber Juice, Chili Syrup, Thai Basil – 16 fl. oz's \$24 (4 servings)

DECEMBER 12TH - \$90 – LATE AUTUMN TREAT

Crispy Greens, Sweet-n-Sour Vinaigrette, Orange, Celery, Scallions, Almonds – V/GF
Grilled Swordfish, Root Vegetables, Lentils, Prosciutto, Golden Raisins, Lemon, and Madeira Crème, Toasted Almonds - GF
Dark Chocolate Candy Cane Pot De Crème with Vanilla Whipped Cream - V/NF/GF

Wine: The Walls Chardonnay, Les Jeunes Vignes, WA 2017 - \$24

Cocktail: "Home for the Holiday" Bookers Gin, Cranberry, Lemon, Angostura Bitters – 16 fl. oz's \$24 (4 servings)

DECEMBER 16TH - \$90 – SHELLSTOCK CIOPPINO

Roasted Garlic and Kalamata Olive Ciabatta Bread – V/NF
Chop Chop Salad, Romaine, Artichoke, Olive, Garbanzo Beans, Tomato, Scallion, Pepperoncini, Parmesan Vinaigrette – V/NF/GF
Fin Fish, Shrimp, Scallop, Clams & Mussels, Rich Tomato-Bell Pepper Stock – NF/GF
Raspberry Panna Cotta with Cocoa Crème and White Chocolate - V/NF/GF

Wine: Lageder, Pinot Grigio, Alto Adige, Italy 2019 – \$24

Cocktail: "Negroni" Kur Gin, Dolin Blanc, Campari – 16 fl. oz's (4 servings) - \$32

DECEMBER 19TH - \$90 – JUST FOR THE HALIBUT

Five-Spice Smoked Duck Breast, Frisee, Spinach, Raspberry Vinaigrette, Walnuts – GF
Parmigiano Crusted Halibut, Haricot Verts, Mashed Potatoes - NF
Dark Chocolate Candy Cane Pot De Crème with Vanilla Whipped Cream - V/NF/GF

Wine: The Walls Chardonnay, Les Jeunes Vignes, WA 2017 - \$24

Cocktail: "The Pamplemousse"-Giffard Pamplemousse Liqueur, Don Q, Triple Sec, Fresh Lime Juice – 16 fl. oz's (4 servings) - \$24

DECEMBER 23RD - \$100 – MERRY FILET MIGNON'S

Hearty Winter Greens, Dried Apricot, Craisins, Bacon, Caramelized Onion Vinaigrette, Candied Walnuts – V/GF
Seared Filet Mignon, Haricot Verts, Twice Baked 5 Cheese Potatoes – NF/GF
Vanilla Crème Brulee - V/NF/GF

Wine: Mark Ryan "John Howie" Cabernet, Columbia Valley, WA 2018 - \$24

Cocktail: "Whiskey Sour" Zachariah Harris Kentucky Straight Bourbon, Dolin Blanc, Fresh Sour, Bourbon Infused Cherries– 16 fl. oz's (4 servings) - \$24

* Some of Seastar's menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood's and meats, having never been frozen, may be hazardous to your health.

11.19.2020