

# 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 you car by safe, healthy, gloved and masked Seastar crewmembers!

*Pick up times for the meals are 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**

## **JANUARY 16<sup>TH</sup> - \$85 SW ROASTED CHICKEN**

*Spicy Black Bean Soup with Lime Crème and Cilantro – V/GF*

*Shrimp Ceviche with Roasted Corn Relish and Tortilla Chips – NF/GF*

*Southwestern Seasoned Roasted Chicken with Sweet Potato Hash – NF/GF/DF*

*Cinnamon Vanilla Crème Brule - V/NF/GF*

**The Walls, Chardonnay, "Les Jeunes Vignes" Columbia Valley, WA 2019 - \$24**

**Jalisco Sunrise, Sauza Blanco Tequila, Aperol, Fresh Sour, Orange Bitters – \$24**

## **JANUARY 23<sup>RD</sup> - \$80 MANICOTTI & CANNELLONI**

*Pesto Infused Ciabatta Rolls, Whipped Parmigiano Butter – V/NF*

*Anti-Pasta Salad with Olives, Salami, Red Wine Vinaigrette & Cheese – GF/NF*

*Ricotta Stuffed Manicotti Marinara with Sweet Basil – V/NF*

*Cannelloni Stuffed with Mushroom, Veal, Spinach, Fontina, Asiago – NF*

*Panna Cotta Affogato with Espresso Crème – V/NF/GF*

**Liedholm, Barbera d'Asti, Piedmont, Italy 2016 - \$24**

**Blood Orange Margarita, Pueblo Viejo Reposado Tequila, Fresh Sour, Blood Orange – \$24**

## **JANUARY 30<sup>TH</sup> - \$85 – CHOWDER & MAHI**

*Fresh Baked Sourdough Rolls – NF/V*

*New England Style Clam Chowder with Bacon - NF*

*Fire-Grilled Garlic Mahi Mahi with Sweet Bell Pepper, Kalamata Olive, Artichoke, & Tomato Relish, and Scallion Rice – GF/NF*

*Lemon Cake with Strawberry Coulis – V/NF*

**Poets Leap, Riesling, Columbia Valley, WA 2019 – \$24**

**Eastside Moscow Mule, Tito's Vodka, Fresh Lime, In-House Ginger Beer – \$24**

## **FEBRUARY 6<sup>TH</sup> - \$85 – PESTO CLAM LINGUINE**

*Fresh Baked Parmigiano Dinner Rolls – NF/V*

*Herb Crusted Seared Ahi Tuna Salad, Fingerling Potatoes & Truffle Vinaigrette - NF*

*Pesto Clam Linguine with Steamed Manila Clams and Chopped Ocean Clams – NF*

*Pink Grapefruit Panna Cotta with Strawberry Syrup and Micro Basil – V/NF*

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

**Chalino Special, Sauza Blanco Tequila, Crème De Cassis, Fresh Sour – \$24**

## **FEBRUARY 13<sup>TH</sup> - \$90 – BRAISED BEEF SHORT RIBS**

*Fresh Baked Parmigiano-Black Pepper Gougère – NF/V*

*Romaine Heart Caesar Salad with Parmigiano - NF*

*Boneless Red Wine Braised Short Rib with Yukon Gold Mashed Potatoes, Roasted Vegetables and Cremini Mushrooms – NF*

*Dark Chocolate Pot d' Crème with – V/NF*

**Mark Ryan, Cabernet Sauvignon, "John Howie", Columbia Valley, WA – \$24**

**Mai Thai, Don Q Rum, Myers Dark Rum, Fresh Lime Juice, Triple Sec – \$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.

01.08.2021