

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

FEBRUARY 13TH - \$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

FEBRUARY 20TH - \$90 – SEAFOOD CANNELLONI

Fresh Baked Ciabatta Rolls with EVOO and Balsamic Vinegar – NF/V

Spicy Italian Sausage and Lentil Soup with Lacinato Kale – NF/GF

Lobster, Shrimp, Scallop, Crab, Spinach, Mushroom Cannelloni, with Lobster Crème Sauce, Fontina, Mozzarella and Parmigiano Cheese – NF

Tiramisu, Lady Finger Cookies Espresso, Mascarpone, Cocoa – NF/V

Lageder, Pinot Grigio, Alto Adige, 2019 - \$24

Natalie's Swizzle, Myers Dark Rum, Drambuie, Lime Juice, Ginger Syrup, Chinese Bitters- Cocktails for (4) \$30

FEBRUARY 27TH - \$95 – CHICKEN OSCAR

Fresh Baked Cheddar-Herb Biscuits – NF/V

Baby Greens and Tropical Fruit Salad with Candied Five-Spice Cashews – GF/DF

Roasted Chicken Breast Oscar with Crab, Shrimp, Spinach, Potato Cake, Asparagus, Meyer Lemon Saffron Béchamel Sauce – NF

Tangelo Panna Cotta, Dark Chocolate Crème, and Candied Orange Peel – NF/GF

The Walls, Chardonnay, "Les Jeunes Vignes", Columbia Valley, WA 2018 - \$26

James Bond's "Eastside" Vesper Martini, Stark Vatten, Kur Gin, Lillet Blanc, Orange Bitters- Cocktails for (4) \$32

MARCH 6TH - \$90 – AMERICAN WAGYU MEATLOAF

Pretzel Rolls and Honey Butter – NF/V

Wedge Salad, Blue Cheese, Bacon, Egg, Tomato, Olive, Almonds – GF

Herb Infused American Wagyu Meat Loaf, Mushroom Veal Demi Glaze, Truffle Infused, Yukon Gold Mashed Potatoes, Buttered Haricot Verts – NF

Dark Chocolate Panna Cotta with Raspberry Crème, Shaved White Chocolate – NF/GF

Mark Ryan "John Howie" Cabernet Sauvignon, Columbia Valley, WA 2018 - \$26

Love in Manhattan, Zackariah Harris Bourbon, Chambord, Woodford Reserve Spiced Cherry Bourbon Barrel Aged Bitters - Cocktails for (4) \$32

* 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.

02.08.2021