

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

APRIL 3RD - \$95 – SOUTH AMERICAN SIRLOIN CAP ROAST

Brazilian Cheese Bread - GF/NF/V

Peruvian Quinoa Salad, Bell Pepper, Tomato, Cucumber, Cilantro, Lime, Kalamata Olive, Red Onion, Queso Fresca, Avocado Vinaigrette – GF/NF

South American Marinated, Grilled & Roasted Sirloin Cap Roast, Red Rice, Bell Pepper, Onion, Roasted Garlic, Chipotle Sauté, with Chimichurri – GF/NF

Mango Panna Cotta with Toasted Coconut Crème – GF

**Mark Ryan, Cabernet Sauvignon, "John Howie", Columbia Valley, WA 2018 - \$29
(4) Whiskey Sour, Zackariah Harris Straight Bourbon, Dolin Blanc, Sour Mix – \$24**

APRIL 10TH - \$95 – FIRE-GRILLED HAZELNUT SALMON

Savory Dinner Roll with Sun Dried Tomato Butter – NF/V

Greens, Celery, Scallion, Tangelo, Candied Almond, Sweet-n-Sour Vinaigrette – GF

Fire-Grilled Salmon with Hazelnut Butter, Parsley Red Potatoes, Zucchini Ribbons – GF
Chocolate Mousse with Hazelnut Crunch – GF

Stoller, Pinot Noir, Dundee Hills, OR 2019 – \$30

(4) Grapefruit Gem, Don Q Rum, Aperol, Triple Sec, Sour, Grapefruit Bitters – \$26

APRIL 17TH - \$90 – GRILLED CHICKEN PARMIGIANO

Garlic Cheese Ciabatta – NF/V

Sourdough Tuscan Bread Salad, Heirloom Tomato, Basil, Red Wine Vinegar – DF/NF/V

Grilled Chicken Parmigiano, Marinara, Fresh Mozzarella, Garlic Olive Oil Penne Pasta,

Fire Grilled Zucchini – GF/NF

Pear Panna Cotta with Lemon-Lavender Syrup – GF

2019 Lageder, Pinot Grigio, Alto Adige, Italy 2019 - \$26

(4) Strawberry Blossom, Don Q Rum, Lillet Blanc, Strawberry Puree, Fresh Sour, Cherry Bitters – \$28

APRIL 24TH - \$85 – BRAISED PORK CHILE VERDE

Jalapeno-Cheddar and Jack Cheese Bread – GF/NF/V

Mexican Bean Salad, Onion, Bell Pepper, Lime, Cumin, Garlic, Cilantro – GF/V/NF

Braised Pork with Hatch Chile Verde Sauce, Monterrey Jack & Queso Cheese, Honey-

Habanero Corn, Corn Tortillas – GF/NF/V

Vanilla Crème Caramel Custard Flan – V/NF

Poets Leap, Riesling, Columbia Valley, WA 2019 – our cost \$27

(4) Curious George, Lunazul Blanco Tequila, Tropical fruit, Fresh Citrus, Peach Bitters – \$28

MAY 1ST - \$95 – JERK CHICKEN & SHRIMP

Jamaican Coco Bread with Jerk Butter – NF/V

Red Bean and Rice Soup with Papaya Salsa – GF/NF

Grilled Jamaican Jerk Chicken Breast, Roasted Jamaican Jerk Prawns, Pineapple

Relish, Coconut-Coriander Rice – GF/NF

Caramelized Banana Cheesecake with Ginger Snap Crust, & Spicy Caramel – V/NF

Domaine Pichot, Vouvray, Le Peu de la Moriette, Loire, FRA 2018 – \$29

(4) Grandma's Garden, Rose Infused Bourbon, Cherry & Peach Bitters – \$28

* 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.

04.02.2021