



Available through October 2017

General Manager Carlos Alfaro and his culinary team invite you to try some of their favorite local creations.

Breakfast

Northwestern Scramble

smoked salmon, scallions, goat cheese and honey butter

Farmer Berry Muesli

walnuts, mixed berries, milk and Greek yogurt

Sandwiches

Open-Faced Roasted Chipotle Chicken Sandwich

charred peppers and chipotle pepper aioli served on crostini-toasted focaccia

Bainbridge Burger

house made au jus, Swiss cheese and grilled onion served on baguette

Salads

Emerald City Salad

watermelon, mango, watercress, jicama and citrus vinaigrette

Pacific Salad

shrimp, chicken, mango, soba noodles, arugula and citrus dressing

Soup

Ballard Beef and Barley

beef, green beans, leeks and fresh vegetables

Jet City Gazpacho

chilled tomato-based soup with cucumber, tomato and onion

Snack / Appetizer Trays (Cold)

Washington Apple Bruschetta

apple, cherry, onion, blue cheese and hazelnuts

Chicken Salad Dip

roasted diced chicken breast, Fuji apple, grapes, cucumber and candied walnuts

Snack / Appetizer Trays (Hot)

San Juan Jalapeños

stuffed with parmesan cheese, mushroom, sausage and red onion

Puget Sliders

beef, bacon, caramelized onion and cheddar served on a sweet roll

Entrees

Olympic Filet

Oregon blue cheese-crusting filet mignon, garlic mashed potatoes and caramelized baby carrots

Pan-Seared Chicken Breast

white wine, shallots, prosciutto, peas, butter, provolone and egg shell noodles

Dungeness Crab Cakes

jasmine rice, sweet chili lime sauce and jicama slaw

SeaTac Mac

shrimp, Dungeness crab, cheese sauce, penne pasta and toasted bread crumbs

Dessert

Tacoma Mini Cobbler

blackberries, peach sauce and vanilla cream

Flourless Chocolate Cake

raspberry coulis

To Order: Local: (206) 249-5255 • Toll-free: (800) 247-2433 • Online: www.airculinaireworldwide.com