

PRIX FIXE MENU

VEGETARIAN DINNER \$65

*/// Beverage pairing 25**full table participation required*

AMUSE

Sunchoke Tart

sunchoke tartare, avocado mousse

CEBICHERIA

Parsnip Cebicheroasted parsnip, baby heirloom tomato, avocado, artichoke,
sunchoke leche de tigre*Soléna, willamette valley, pinot gris 2024*

PIQUEOS

Berenjena Criollacrispy chinese eggplant, mango chutney,
mint & cilantro salad*Rainier, washington lager beer*

LOS PLATOS

Arrisotado de Hongos

PNW mushrooms, ají panca, ají amarillo, saba

Brooks wine co., willamette valley, pinot noir 2024

DESSERT

Mazamorra

corn compote, apple, pineapple, cinnamon, arroz con leche

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.

To help offset state wage and benefits initiatives, a 2.5% surcharge supports our commitment to provide healthcare and competitive wages for our team, this surcharge will be retained entirely by

La Mar Bellevue, this is not a gratuity.

20% Service charge will be applied to parties of 6 or more