

PRIX FIXE MENU

DINNER \$65

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

AMUSE

Tarta PNW*

shrimp, ikura, maiz acebichado, avocado

CEBICHERIA

Cebiche Chalaco

shrimp, calamari, octopus, rocoto leche de tigre, cancha
Soléna, willamette valley, pinot gris 2025

PIQUEOS

Chicharrón de Pollo

crispy chicken, anticuchera, chimichurri,
botija olive aioli*Rainier, washington lager beer*

LOS PLATOS

Adobo

beef cheeks, panca adobo, ají amarillo mash, chalaca
*Pollard, yakima valley, cabernet franc 2022*or

Salmon con Kabocha

salmon, kabocha squash, miso-roasted
potatoes, peas*Gård vintners, "freyja," royal slope, white wine 2025*

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