

fresh bistro

OCTOBER 29TH LONG TABLE DINNER @ 7pm
\$70 per person + Tax & Gratuity

“Catalunya” 

Branzino a la Planxa- Grilled Seabass

Gilled Branzino & Lemon, Sea-salt, Saffron, Herbed Salad

Pairing: Castel d'Or, Flama d'Or Cava Brut NV - Peneves

Bomba Arros- Bomba Rice

Wild Mushroom Paella

Pairing: Thomas Cusine Auzells 2014 - Costiers de Segre

Rostit Guatlla- Roasted Quail

Quail with Foie Gras Mousse

Pairing: Jane Venture Negre Seleccio 2014 - Peneves

Salvatge Verro a la Planxo- Grilled Wild Boar

Grilled Wild Boar Chops, Escalivada, Huckleberry Demi

Pairing: Esplugen Priorato 2012 - Priorat

Postres Formatge- Dessert Cheese

Goat Cheese Cake, Pistachio Cookie, Honey Comb

Pairing: Vina Santa Maria Late Harvest Viognier 2013 - Extremadura

For reservations contact John Schiffman @

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Menu by: Chef de Cuisine Shun Viger &

Sous Chef Billy Madison

Wine pairing by: Tristan Ohms, Vine Imports