



Join us for an
unforgettable evening
immersed in a Black &
White themed dinner
experience to celebrate!

The red carpet awaits
your arrival, complete
with a champagne toast,
marquee photo moments,
and passed appetizers.
Following your grand
welcome, indulge in a
4-course menu, featuring
highlights spanning four
decades – from cherished
timeless classics to
exciting new favorites
from our kitchen, bar, and
wine cellar.

40





THE BEST STEAK IN TOWN

— FIRST COURSE —

Choice of one per Guest.

HALF SHELL OYSTERS* Three oysters, served with caviar.

DUNGENESS & KING CRAB CAKES Granny Smith apple slaw, European style citrus butter sauce.

ROASTED BONE MARROW Hazelnut romesco sauce, pickled shallot, capers, grilled crostini.

— SECOND COURSE —

Choice of one per Guest.

CAESAR Whole romaine hearts, house made croutons, shaved Parmigiano-Reggiano, Spanish white anchovies, Caesar dressing.

FRENCH ONION SOUP Swiss Emmentaler, caramelized onions, crostini, beef and veal stock, vermouth.

ROASTED BEET SALAD Smoked burrata cheese, mache lettuce, braised leeks, spiced pecans, beet dressing.

— SHARED THIRD COURSE —

Choice of one per two Guests.

Entrees come with selection of two sides.

CHATEAUBRIAND* Carved tableside. Classic cliff sauce, Parmesan tomato crowns, mushroom caps. Serves two. 24oz.

THE MET "LONG BONE" RIBEYE* American Wagyu, served sliced. Serves two. 40oz.

BLACK HAWK STRIPLOIN & KASU WAGYU* 14oz American Wagyu Striploin dry-aged in our proprietary Woodford Reserve Bourbon, & 6oz Kuroge Black A5 filet with a Kasuzuke marinade. Serves two.

— FOURTH COURSE —

Choice of one per Guest.

BURNT CREAM Rich house made custard topped with a crispy caramelized sugar shell.

BANANAS FOSTER Bananas sautéed with butter and brown sugar. Flambéed tableside with house blended rum. Served with Olympic Mountain Madagascar vanilla ice cream and caramel. Serves two.

NINE LAYER CHOCOLATE CAKE Layers of rich, moist Devil's food chocolate cake filled with chocolate butter cream. Served with dark chocolate sauce and Olympic Mountain Madagascar vanilla ice cream.



THE BEST STEAK IN TOWN

— MET CLASSICS —

- PEAR Pear Vodka, Triple Sec, Lemon,
LEMON DROP Sugar Rim. 15
- LIGHT & Gin, Elderflower, Grapefruit, Lime,
LOVELY Sparkling Wine. 15

— MARTINIS —

- SMOKY MET Vodka, Laphroaig 10 Year Scotch,
MARTINI Orange Peel. 19
- SAVORY Old Tom Gin, Dry Vermouth, Celery Bitters,
MARTINI Olive Oil, Blue Cheese Stuffed Olives. 16

— SPIRIT FORWARD —

- THE MET MG Woodford Reserve Bourbon, Carpano
MANHATTAN Antica, Peychaud's Bitters, Absinthe Rinse. 19
- THE USUAL Rittenhouse Rye, Amaro Nardini, Demerara,
Cardamom Bitters. 18

— MARTINI FLIGHT —

From timeless classics to modern twists, our team has curated this flight as a tribute to the evolution of this iconic cocktail. 40

- VESPER Vodka, Gin, Lillet Blanc.
- SMOKY MET Belvedere Vodka, Laphroaig 10 Year Scotch,
MARTINI Orange Peel.
- SAVORY Old Tom Gin, Dry Vermouth, Celery Bitters,
MARTINI Olive Oil.

— WINE FLIGHTS —

Our team has curated two flights showcasing a selection of offerings that have been significant throughout The Met's four-decade journey.

— LEGACY FLIGHT —

40.

- FUME BLANC
Robert Mondavi,
Oakville 2019
- PINOT NOIR
Domaine Serene, Yamhill Cuvee,
Willamette Valley 2018
- BLEND
L'Ecole No. 41, Perigee,
Walla Walla Valley 2016
- CABERNET SAUVIGNON
Simi,
Sonoma County 2019

— VINTAGE VOYAGE —

80.

- CHARDONNAY
Louis Jadot,
Meursault 2018
- PINOT NOIR
Kosta Browne,
Sonoma Coast 2015
- CABERNET SAUVIGNON
Ensemble,
Metropolitan Grill by Doubleback,
Walla Walla Valley, 2017
- CABERNET SAUVIGNON
Joseph Phelps,
Napa Valley 2019



THE BEST STEAK IN TOWN

We are honored to be one of a handful in the world to be trusted with Wine Spectator's Grand Award for six consecutive years.

"Wine Spectator has honored 22 Seattle-area restaurants with its annual restaurant awards, highlighting the country's best wine programs. Only two area restaurants, Seattle's Canlis and Metropolitan Grill, earned the magazine's Grand Award, which went to 93 honorees worldwide."

— Puget Sound Business Journal.

If you would like an exclusive tour in our Grand Award-winning wine cellar, please talk to your server.



— WINES —

This selection is designed after our opening "wine list," many of these wineries and wines have been part of our wine program since the beginning. We pride ourselves on the continued partnership with them.

CABERNET	Simi, California 2021 53
SAUVIGNON	Simi, Landslide Vineyard, Alexander Valley 2018 95
	Jordan, Alexander Valley 2016 134
	Robert Mondavi, Napa Valley 2019 89
	Robert Mondavi, Oakville, Napa Valley 2018 150
	Joseph Phelps, Napa Valley 2019 229
BLEND	L'Ecole No. 41, Perigee, Walla Walla Valley 2016 95
MERLOT	Chateau Ste. Michelle, Columbia Valley 2019 36
PINOT NOIR	Elk Cove, Willamette Valley 2021 69
	Domaine Serene, Yamhill Cuvee, Willamette Valley 2018 145
PETITE SIRAH	Stags' Leap Winery, Napa Valley 2019 112
BARBERA D'ALBA	La Spinetta, Ca di Pian, Alba 2020 67
VALPOLICELLA	Tommasi, Rafael Classico Superiore 2019 45
ROSÉ	Nebbiolo, Upsidedown Wine, Yakima Valley 2021 56
CHARDONNAY	Chateau Ste, Michelle, Canoe Ridge, Columbia Valley 2019 40
	Flowers, Sonoma Coast 2021 79
RIESLING	Chateau Ste. Michelle, Eroica, Columbia Valley 2022 53
SAUVIGNON BLANC	Cakebread, Napa Valley 2022 62
FUMÉ BLANC	Robert Mondavi, Oakville 2019 59
	Ferrari-Carano, Sonoma County 2022 40
CHENIN BLANC	Pichot, Vouvray 2020 48
WHITE ZINFANDEL	Sutter Home, California NV 35
PINOT GRIGIO	Alois Lageder, Terra Alpina, Italy 2022 48
BLANC DE BLANCS	Chandon, Reserve by the Bay, NV 56
CHAMPAGNE	Moët & Chandon, Impérial Reserve, Champagne NV 99

Captain's List available upon request.