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BRUNCH

EXECUTIVE CHEF
Shawn Applin

FOOD & BEVERAGE
DIRECTOR
Heiko Zemke

act one

House-made Granola, Greek Yogurt, Fresh Berries	7
Fresh Berry Smoothie, Bananas, Greek Yogurt	6
Marinated Castelvetrano Olives, Orange & Lemon Peel, Chile Flake, Thyme	7
Curried Onion & Roasted Cauliflower Hummus, Naan Bread	13
Antipasto Platter, Assorted Salamis, Mortadella, Pickles & Preserves	16
Artisan Cheese Plate, House-made Preserves, Traditional Accompaniments	16
Fontina & Nduja Stuffed Arancini, Spicy Tomato Sauce	14
Local Albacore Crudo, Avocado, Pickled Cherries, Merula Olive Oil, Smoked Sea Salt	16
Rosemary Scented Roasted Mixed Nuts	5

act two

Vietnamese Heirloom Tomato Salad, Bean Sprouts, Thai Basil, Crispy Shallots	15
Compressed Watermelon Salad, Feta Cheese, Arugula, Toasted Almonds, Mint	13
Saffron Roasted Chicken Salad, Shaved Carrots, Zucchini, Yogurt Dressing, Sumac	14
Heirloom Tomato Gazpacho, Avocado, Smoked Paprika	10

act three

Ricotta Stuffed French Toast, Banana & Blueberry Compote	14
Classic Reuben, Corned Beef, Sauerkraut, Thousand Island Dressing, Light Rye Bread	15
Roasted Zucchini and Leek Frittata, Corn Cream Sauce, Corn Relish	14
Salmon Cake, Smoked Salmon, Goats Cheese, Scallions, Brioche Bun, Dill Aioli	14

finale

Assorted Ice Creams or Sorbet, <i>Please ask your server for today's choices</i>	7
Strawberry Shortcake, Vanilla Sponge, Strawberry Gel, Macerated Berries, Mascarpone	9
Peaches & Cream, White Chocolate Mousse, Peach Puree, Pistachio	9
Chocolate Crèmeaux, Blackberry Gel, Blackberry Meringues, Coconut Streusel	9

In accordance with our Agreement with Seattle Center, table-side cocktail service is not available in Prelude.

The King County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness. Parties of 6 or more are subject to a single check with an 18% automatic gratuity, of that 100% will go to the service staff.