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EXECUTIVE CHEF

John Roberts

FOOD & BEVERAGE DIRECTOR

Heiko Zemke

act one

Trio of Fresh Berry Smoothie Shooters	6
Artisan Cheese Plate, Grapes, Preserves, Marcona Almonds	14
Antipasto, Mortadella, Chorizo, Coppa, Sopressata, Pickles and Preserves*	14
Fresh Fruit Platter, Berries & Vanilla Yogurt	9

act two

Smoked Salmon, Lentil Salad, Poached Egg, Midnight Tomato, Lemon Vinaigrette*	14
Spinach Salad, Grilled Red Onion, Raspberries, Chevre, Almonds, Polenta, Orange Dressing	11
Duck Prosciutto, Pine Nuts, Herb Salad, Truffle Vinaigrette*	14
Baked Potato Soup, Sour Cream, Green Onion, Cheddar, Bacon	9

act three

Sweet Mascarpone Stuffed French Toast, Fresh Berry Compote	14
Local Albacore Crostada, Olives, Green Beans, Tomato, Red Onion, Soft Boiled Egg*	15
Ricotta and Spinach Quiche, Arugula Salad, Poached Egg, Smoked Tomato Sauce*	14
Croque Madame, Field Greens, Poached Egg*	14
Smoked Salmon Benedict, Midnight Tomato, Spinach, Hollandaise, Micro Basil*	14

finale

Assorted Ice Creams or Sorbet, Please ask your server for today's choices	7
Spiced Date Cake, Peanut Butter Mousse, Banana Whipped Cream	9
Chocolate Pot De Crème, Hazelnut Cookie	9
Egg Nog Panna Cotta, Mixed Berry Compote	8
Apple and Golden Raisin Crumble, Bourbon Caramel, Cinnamon Whip	8

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.