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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
Local Albacore Crudo, Black Garlic, Compressed Kohlrabi, Radish, Sunflower Sprouts	15
Antipasto Platter, Assorted Salamis, Mortadella, Pickles & Preserves	16
Padron Peppers, Arbequina Olive Oil, Maldon Sea Salt, Saffron Aioli	13
Artisan Cheese Plate, House-made Preserves, Traditional Accompaniments	16
Porchetta Tonatto, Shaved Fennel, Arugula, Parmesan Reggiano	14
Rosemary Scented Roasted Mixed Nuts	5

act two

Fig & Prosciutto Salad, Dandelion Greens, Ricotta Salata, Hazelnut Vinaigrette	15
Mixed Baby Head Lettuces, Heirloom Tomatoes, Cucumber, Nicoise Olives, Dill Dressing	13
Red Quinoa & Black Bean Salad, Arugula, Cotija Cheese, Pumpkin Seed Vinaigrette	12
Roasted Eggplant & Smoked Tomato Soup, Toasted Pine Nuts	9

act three

Ricotta Stuffed French Toast, Mixed Berry Compote	14
Classic Reuben, Corned Beef, Sauerkraut, Thousand Island Dressing, Light Rye Bread	15
Roasted Zucchini & 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
Banana Napoleon, Toasted Walnuts, Chocolate Sauce	8
Beignets, Earl Grey Gastrique, Hazelnut Powder	9
Vanilla Cheesecake, Warm Fig Compote, Toasted Pistachio	9

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.