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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
Artisan Cheese Plate, House-made Preserves, Traditional Accompaniments	14
Antipasto Platter, Salumi Salami, Prosciutto, Mortadella, Pickles & Preserves	13
Fresh Fruit Platter, Berries & Vanilla Yogurt	9

act two

Beet Salad, Pickled Pears, Endive, Blue Cheese, Champagne-Tarragon Vinaigrette	10
Romaine Caesar Salad, Croutons, Shaved Parmesan Cheese, Marinated White Anchovies	10
Mixed Chicory Salad, Pressed Persimmons, Duck Confit, Pomegranate Vinaigrette	12
Butternut Squash Soup, Toasted Pumpkin Seeds, Pumpkin Seed Oil	9

act three

Ricotta Stuffed French Toast, Spiced Apple Compote	14
Classic Reuben, Corned Beef, Sauerkraut, Thousand Island Dressing, Light Rye Bread	15
Roasted Zucchini & Leek Frittata, Roasted Mushrooms, Romesco Sauce	14
Open Faced Brisket Sandwich, Toasted Macrina Bread, Fried Egg	14

finale

Assorted Ice Creams or Sorbet, <i>Please ask your server for today's choices</i>	7
Banana Crème Brulee, Peanut Butter Cookies	8
Pumpkin Cheesecake, Ginger Crème Brulee, Pumpkin Seed Brittle	8
Chocolate Ganache, Brandied Cherries, Spiced Cream, Shaved Chocolate	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.