

brunch autumn



prologue

charcuterie and cheese platter | \$26 | GF option*
house smoked sausage, prosciutto, coppa, manchego, coconut gouda, french brie, mandarin marmalade, cranberry mustard sauce & assorted crackers*

shrimp louie salad | \$20 |
bay shrimp, living lettuce, persian cucumber, hard-boiled egg, asparagus, pickled red onion & louie dressing

spinach & avocado salad | \$16 | DF
washington spinach, pickled onion, pepitas, blueberry, feta cheese, honey-lemon poppyseed dressing

louisiana-style jambalaya | \$25 | GF/DF
in-house andouille sausage, shrimp in a zesty seasoned creole broth with brown & white rice

shareable breakfast breads

new orleans-style beignets| \$14 |
vegan apple cider doughnuts | 13 |

entrée

smoked salmon clubhouse | \$20 |
alder-smoked salmon, brown sugar bacon, cured tomato, meyer lemon aioli, frisee, multigrain croissant with taro chips & fruit garnish

butternut squash & bacon quiche | \$22 |
accented with goat cheese and a hint of chili

prosciutto & cheese arancini | \$16 |
saffron risotto with prosciutto & mozzarella, parmesan fonduta and sauce tomate

simple bacon & eggs | \$16 |
scrambled eggs, sweet bacon, mini-croissants

dessert

JEWELS entremets trio | \$15 |
"emeralds" apple pie..."rubies" cranberry compote..."diamonds" pumpkin pie...

chai-poached apple spice cake| \$13 | nut allergy
served with fennel cream and toasted pecans

pumpkin cheesecake | \$14 |
smoked maple cream, toasted graham cracker crust, tuile "leaf"

gingerbread mocha tart | \$13 |
finished with frosted cranberries

The King Co.Dept. 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 20% automatic gratuity of which 100% will be paid to your service staff.
(We are not a nut-free facility.)

we do **NOT** accept **cash** payment, thanks !