



Prelude Restaurant Harvest Table | 15 with entrée order; 20 stand alone

Join us at the Prelude Restaurant Harvest Table to enjoy a fresh experience to begin your meal. Select from seasonally inspired creations featuring local farms and artisans.

Lacinato Kale Salad (Gluten-Free, Vegan) | 7

walnuts, currants, tahini dressing, shaved Grana Padano

Burrata and Snap Pea Salad (Gluten-Free, Nut-Free) | 12

lemon, arugula, basil, mint

Baby Arugula (Gluten-Free, Nut-Free) | 13

oranges Supremes, Medjool dates, roasted peppers, white balsamic vinaigrette, ricotta salata

Endive Salad (Vegan) | 9

hazelnut Dijon dressing, grapes, crispy shallots



Avocado Toast | 16

grilled baguette, mashed avocado, vine ripe tomato, lemon and pepper dressed frisee, cage free poached egg

Brewery Breakfast | 17

Fremont IPA poached sausage, maple and bacon velvet corn pudding, grilled baguette, chevre, Vine ripened tomato, cage free scrambled or poached eggs

Eggs Benedict | 18

house made buttermilk English muffin, rosemary ham, cage free poached eggs, lemon hollandaise, spring greens

Prosciutto Scramble (Gluten-Free) | 16

cage free eggs, grana Padano, shaved prosciutto, grilled asparagus, gremolata, Yukon and cream cheese mash



coconut mousse, chocolate pate sucree, dark chocolate ganache

Apricot Honey Pound Cake | 9

apricot speckled castella cake, apricot glaze, Chantilly cream

Tiramisu | 9

madeleine sponge cake, espresso and rum, whipped mascarpone, cocoa

Rose Lemon Entremet | 9

rose mousse, lemon curd, pate sucree, Chantilly cream

*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 which 100% will be paid to the service staff.