



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



Lamb Osso Bucco | 30

feta, lemon, and mint crumble, caramelized shallot and parsnip mash, natural jus

Roasted Double R Ranch Striploin of Beef | 29

steakhouse mushrooms, manchego mac and cheese, frizzled onions

Rustic Smoked Black Cod Chowder | 27

roasted fingerling potatoes, celery root, young carrots, fennel and thyme cream crisp prosciutto, grilled focaccia

Roasted Vegetable Moussaka | 20

lentils, with roasted zucchini, peppers, eggplant, tomato, and potatoes, feta and Grana Padano sauce mornay gratin



Coconut Ganache Tart | 9

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.

We are not a nut-free facility.