

DINNER



appetizer

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

entrée

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

dessert

Lemon Chocolate Tart | 9

chocolate ganache, pâté sucrée, lemon curd

Black Coconut Cremeaux (Vegan, Gluten-Free) | 9

aquafaba meringue, coconut mousse, blackberry puree

Pumpkin Mousse Cake | 9

brûléed marshmallow, pumpkin mousse, honey pound cake

Earl Grey Citrus Flan (Gluten-Free) | 9

Earl Grey custard, orange lemon marmalade, crème Chantilly

*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.

FSC Certified | 100% Post-Consumer Fiber | 100% Green-e Certified | Green Seal Certified