

BRUNCH

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appetizer

Prosciutto, Asparagus, and Celery Salad (Gluten-Free, Nut-Free) | 9
arugula, parsley, capers, green olives, sherry vinaigrette, ricotta salata

Roasted Golden Beet and Frisee Salad (Gluten-Free) | 8
white balsamic vinaigrette, feta cheese, toasted filberts

Pickled Radish Salad (Gluten-Free) | 9
almonds, cucumber, carrot, egg, dill yogurt

Endive Salad (Vegan) | 9
hazelnut Dijon dressing, grapes, crispy shallots

entree

Braised Beef Short Ribs and Eggs (Gluten-Free, Nut-Free) | 20
bone-in thin cut short rib, creamy polenta, caper salsa verde, poached egg

Hot Smoked Salmon (Nut-Free) | 20
hollandaise, chervil and frisee salad, chevre, grilled vegetables

Asparagus and Gruyere Scramble (Gluten-Free, Nut-Free) | 18
lemon honey glazed pork belly

Savory French Toast (Vegetarian) | 15
Avocado crema, garlic & chive brioche French toast, goat cheese, fresh tomato

Dessert

Champagne Apple Crème Brulee (Gluten-Free) | 9
spiced apple crème brulee, champagne-poached apples, vanilla crème

Pomegranate Black Tea Entremet | 9
earl grey sponge cake, pomegranate mousse, chocolate ganache,
earl grey pate brisee, pomegranate coulis

White Chocolate Brandied Cherry Mousse | 9
white chocolate glaze, brandied cherry mousse, vanilla sponge cake

Flourless Chocolate Torte (Gluten-Free) | 9
berry coulis, fresh berries, whipped 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. Fall/Winter Menu 2021

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