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BRUNCH

EXECUTIVE CHEF
John Roberts

FOOD & BEVERAGE
DIRECTOR
Heiko Zemke

act one

Fresh Fruit and Berries Plate	8
Fresh Fruit and Berries Granola with Fat Free Yogurt	11
Artisan Cheese Plate, House-made Preserves and Traditional Accompaniments	14
Orzo Salad, Peppers, Onion, Cucumber, Cherry Tomato, Feta and Olive Dressing	12
Smoked Salmon, Frisee, Lentil Salad, Soft Boiled Egg and Grilled Baguette	15
Antipasto, Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	16

act two

Butternut Squash Soup, Spiced Crème Fraiche and Pumpkin Oil	9
Bibb Salad, Pickled Onions, Bacon, Blue Cheese, Candied Walnuts and Balsamic Vinaigrette	12
Caesar Salad, Garlic and Parmesan Crostini and Pickled White Anchovies	11
Farmhouse Greens, Radish, Carrots, Cucumber, Tomatoes and Apple Cider Dressing	11

act three

Corn Beef Hash, Smoked Tomato and Poached Egg and Herb Salad	18
Fried Chicken, Buttermilk Biscuit and Roasted Corn Slaw	19
Roasted Vegetable Quiche with Sauce Soubise	16
French Toast Baguette with Glazed Berries and Vanilla Whipped Cream	15

finale

Assorted Ice Creams or Sorbet, <i>Please ask your server for today's choices</i>	7
Espresso Cake, Chili Chocolate Ganache, Hazelnut Gelato and Pinot Roasted Strawberries	9
Apple Tart, Cinnamon Whipped Cream, Apple Chip and Salted Caramel	9
Vanilla Honey Crème Brulee with Mixed Berries	8
Port Poached Pear, Blue Cheese Ice Cream and Candied Walnuts	8

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 that 100% will go to the service staff.