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BRUNCH

EXECUTIVE CHEF  
Charlotte Graves

# prologue

**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.

**Heritage Carrot Salad** | 10

arugula, almonds, preserved lemon vinaigrette

**Molokheya (Egyptian spinach) Soup** | 9

garlic, onion, parsley, lemon, potato, celery

**Barley Tabbouleh Salad** | 11

barley, mint, parsley, lemon, tomato, cucumber

**Grilled Tuna** | 11

black garbanzo hummus, spiced flatbread, basil, artichoke hearts, olives

# entrée

**Urfa Bieber Pork Belly Hash** | 18

pork belly, potato, sweet potato, poached eggs

**Crab Injera Crepe with Hollandaise** | 23

herb crab salad, Ethiopian crepe, white asparagus, hollandaise

**Berber Chicken** | 20

ginger, turmeric, cardamom, braised sweet peppers and greens, grilled spiced flatbread

**Harissa and Goat Cheese Quiche** | 16

kumquat, berry and mint salad

# dessert

**Strawberry Shortcake** | 9

cornmeal shortcake, chantilly cream

**White Chocolate and Cardamom Mousse** | 9

tangerine gelee

**Egyptian Palace Bread** | 9

honey-soaked bread, whipped cream and pistachios

**Rhubarb Tart** | 9

rhubarb curd, shortbread crust, fresh fruit

\*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