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BRUNCH

EXECUTIVE CHEF
John Roberts

FOOD & BEVERAGE
DIRECTOR
Dan Murphy

act one

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| Marinated Castelvetrano Olives with Orange and Lemon Peel, Thyme | 8 |
| Artisan Cheese Plate , House-made Preserves and Traditional Accompaniments | 14 |
| Antipasto , Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe | 14 |
| Beetroot and Vodka Cured Salmon , Pickled Vegetables, Garlic, Lemon Cream | 14 |
| Fresh Fruit Plate , Poppy Seed Honey Yogurt | 14 |

act two

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| Roasted Red Pepper Soup , Tomato Salad and Pesto | 10 |
| Baby Iceberg Salad , Heirloom Tomatoes, Bacon, Basil, Herb Garlic Dressing | 12 |
| Port Poached Pear , Goat Cheese Mousse, Walnuts, Frisee, Balsamic, Focaccia | 13 |
| Farm House Green Salad , Red Onion, Croutons, Strawberries, Blue Cheese, Apple Cider | 11 |

act three

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| Glazed Ham with Poached Eggs, Tomatoes, Croutons and Mustard Sauce | 17 |
| French Toast , Roasted Banana, Walnuts and Caramel and Vanilla Whip | 14 |
| Short Rib Sliders , Potato Salad and Spring Greens | 18 |
| Sundried Tomato and Spinach Frittata , Mozzarella, Pesto and Balsamic Reduction | 16 |

finale

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| Assorted Ice Creams or Sorbet , Please ask your server for today's choices | 7 |
| "S'MORES" with Chocolate Mousse and Raspberry Jelly | 8 |
| Pear Pudding with Vanilla Anglaise and Candied Walnuts | 8 |
| Lemon Tart with Strawberries, Basil, Salted Almonds and Whipped Cream | 8 |
| Vanilla Custard with Caramel Gelee | 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.