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BRUNCH

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 Executive Chef Charlotte Graves' seasonally inspired creations featuring local farms and artisans.

Greek Yogurt Parfait | 7
maple granola, berry compote

Pumpnickel Toasts | 12
yukon gold skordalia, smoked salmon, fried capers

Candied Grapefruit | 7
sugar brûlée

Seasonal Fruit Plate | 9

Breakfast Pastry | 7
honey butter, house made preserves
ask your server for today's selections

entrée

Fig Crepe | 18
honey whipped ricotta, lemon glazed figs

Fisherman's Brunch | 20
chive biscuit, smoked trout mousse, soft smoked egg, frisée salad

Washington Breakfast Sandwich | 16
cured pork loin, port salut cheese, organic egg, arugula, red pepper compound butter

Breakfast Risotto | 17
maple bacon, roasted apples, cinnamon scented mascarpone, caraway

Dessert

Heirloom Winter Squash Cake | 8
sweet brie buttercream, spiced squash crisp, pistachio crumb

Chocolate Dobos Torte | 9
salted caramel crème, chocolate cocoa nib crunch, hot chocolate fudge

Apple Tart Tatin | 8
maple sugar brown butter crust, mead caramel, vanilla bean gelato

Citrus Scented Flan | 8
caramelized citrus supremes, black cardamom & red curry sugar glass

*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.

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