

P

R

E

L

D

D

E

BRUNCH

EXECUTIVE CHEF  
John Roberts

FOOD & BEVERAGE  
DIRECTOR  
Heiko Zemke

## act one

<b>Marinated Castelvetrano Olives</b> with Orange and Lemon Peel, Thyme	8
<b>Artisan Cheese Plate</b> , House-made Preserves and Traditional Accompaniments	14
<b>Smoked Salmon Salad</b> , Warm Lentils, Frisee, Egg and Mustard Vinaigrette	14
<b>Fresh Fruit Plate</b> with Yogurt and Granola	9
<b>Antipasto</b> , Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	14

## act two

<b>Roasted Corn Soup</b> , Sour Cream, Tomato Salad and Cilantro Garlic Oil	10
<b>Bibb Salad</b> , Blue Cheese, Bacon, Tomatoes, Red Onion, Cucumber, Herb Cream Dressing	12
<b>Grilled Endive Salad</b> , Poached Pear, Goat Cheese, Walnuts, Roasted Shallot Vinaigrette	13
<b>Farmhouse Green Salad</b> , Crisp Vegetables and Balsamic Vinaigrette	11

## act three

<b>Chicken Pot Pie</b> with Sea Salt and Rosemary Crust	18
<b>French Toast</b> , Apple Compote, Cinnamon Cream, Walnuts and Caramel	14
<b>Short Rib Sliders</b> , Potato Salad, Pickled Radishes	19
<b>Roasted Pepper Frittata</b> with Goat Cheese, Sundried Tomatoes and Arugula	16

## finale

<b>Assorted Ice Creams or Sorbet</b> , Please ask your server for today's choices	7
<b>Espresso Cake</b> with Hazelnut Gelato	8
<b>Cinnamon Apple Bread Pudding</b> with Vanilla Anglaise and Salted Caramel	8
<b>Chocolate Napoleon</b> with Brandied Cherries and Chocolate Truffle Sauce	8
<b>Vanilla Crème Brulee</b> with Cranberry and Orange Compote	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.