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

**Roasted Parsnip Soup** | 8  
yukon gold potatoes, herbed crème fraiche

**Tallegio Cheese** | 8  
spicy citrus marmalade, fig crisps

**Heirloom Carrot Salad** | 8  
satsuma, chive vinaigrette, ginger

**Caramelized Onion Potato Croquettes** | 8  
cracked pepper blue cheese dip

# entrée

**Celeriac Risotto** | 15  
jerusalem artichoke crisp, charred Romanesco, shaved pecorino romano

**Roasted Elk Shoulder Sandwich** | 19  
horseradish cream, arugula, caramelized onion, grilled rosemary bread, elk jus

**Rabbit Hash** | 18  
confit rabbit, white beans, herbs, roasted root vegetables, smoked soft boiled eggs

**Pork Loin Sandwich** | 16  
olive ciabatta, black garlic spinach pesto, grilled chicory, compressed apple & shaved celery salad

# Dessert

**Warm Dark Chocolate Brownie** | 9  
salted caramel gelato, ganache

**Citrus Cake** | 9  
candied citrus, buttermilk pound cake

**Pistachio Pudding** | 9  
pistachio brown butter sandie, bruleed marshmallow

**Passionfruit Entrement** | 9  
almond daquoise, passionfruit bavarian crème, gelee

\*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