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BRUNCH

EXECUTIVE CHEF
John Roberts

FOOD & BEVERAGE
DIRECTOR
Dan Murphy

act one

Marinated Castelvetrano Olives with Citrus Peel, Thyme	8
Artisan Cheese Plate , House-made Preserves	14
Fruit Parfait , Yogurt, Strawberry Syrup	14
Smoked Salmon Toast with Herb Butter	16
Antipasto , Assorted Charcuterie, Cornichons, Mustard Roe	16

act two

Potato Soup , Carrot, Onion, Sour Cream, Dill	9
Roasted Root Salad , Potato, Carrot, Gherkins, Peas, Mustard Vinaigrette	11
Green Salad , Tomatoes, Cucumber, Cottage Cheese, Soft Herb Olive Oil	12
Arugula Salad , Almonds, Grilled Red Onion, Pears, Feta and Champagne Vinaigrette	12

act three

Corn Beef on Potato Pancakes with Poached Egg, Greens and Smoked Tomato	21
Crepes , Fruit Compote, Whipped Cream, Walnuts and Caramel	16
Pork Cutlet , Potato Salad, Apple Mustard Sauce	21
Mushroom Frittata , Feta, Roasted Red Pepper Sauce	17

finale

Assorted Ice Creams or Sorbet , Please ask your server for today's choices	7
Ginger Cookies with Warm Milk	8
Bundt Cake with Rum Sauce	9
Bavarian Cake with Brandied Cherries and Chocolate Truffle Sauce	9
Rødgrød with Whipped Cream	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.