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BRUNCH

EXECUTIVE CHEF
Charlotte Glaves

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 seasonally inspired creations featuring local farms and artisans.

Carrot and Castelfranco Salad | 11
caraway vinaigrette, fins herbs, toasted almond

Lacinato Kale Salad | 11
tahini dressing, walnuts, currants, shaved grana padano

Speck Ham and Cheese | 11
grapes, brie, grilled crostini

Grilled Potato Salad | 11
sour apples, aged gouda, tarragon mustard vinaigrette

entrée

Smoked Beef Brisket Hash | 16
sweet onion, artichoke, potato, frittata, grana padano

Shirred Eggs | 14
baked eggs with cream and chives, bacon, roasted potatoes

Cioppino | 18
dungeness crab, true cod filet, saffron-spiced tomato broth, grilled crostini

Sweet Potato Arancini | 17
juniper & sage parsnip puree, sage & pomegranate vinaigrette, frisee and mustard greens

dessert

Chocolate Truffle Trio | 9
dark chocolate, white chocolate, milk chocolate

Red Apple Tart | 9
dulce de leche, candied pink lady apple, white chocolate snow

Red Velvet Cake | 9
white chocolate cream cheese frosting, cocoa sponge cake

Banana Fromage Gateaux | 9
pecan banana, pound cake, triple crème brie mousse, caramelized banana

*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