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BRUNCH

EXECUTIVE CHEF
John Roberts

FOOD & BEVERAGE
DIRECTOR
Heiko Zemke

act one

Fresh Fruit and Berry Parfait, Honey Yogurt, House-made Granola	8
Artisan Cheese Plate, House-made Preserves and Traditional Accompaniments	14
Scallop Ceviche, Apple, Jalapeno, Garlic, Avocado, Peppers, Curry Oil, Micro Cilantro*	16
Beef Carpaccio, Arugula, Artichoke, Parmesan, Lemon, Capers, Black Truffle*	17
Antipasto, Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe*	14

act two

Asparagus Soup, Lemon Crème Fraiche, Garlic Oil, Tomato, Herb Salad	12
Heirloom Tomato Salad, Mozzarella, Balsamic Reduction, Crisp Shallots, Basil, Potato Toast	14
Arugula Salad, Point Reyes, Walnuts, Pears, Citrus Vinaigrette, Port Reduction	12
Smoked Duck Salad, Frisee, Fingerlings, French Beans, Cherry Tomatoes, Mustard Vinegar	14

act three

Frittata, Peppers, Parmesan, Manchego, Pesto, Sundried Tomatoes, Balsamic Reduction	15
Baja Skillet, Pork Chili Verde, Beans, Sour Cream, Cheddar, Cilantro, Salsa	16
Traditional Tuna Nicoise, Olives, Green Beans, Fingerlings, Egg, Black Olive Vinaigrette	17
Chicken Fried Steak, Buttermilk Biscuits, Wild Mushroom Ragout, Grilled Tomato, Arugula	19
Raspberry French Toast, Coconut Mascarpone, Ginger Anglaise	14

finale

Assorted Ice Creams or Sorbet, Please ask your server for today's choices	7
Citrus Cake, Lemon Curd, Red Wine Strawberries, Pistachio, Vanilla, Basil	8
"PB+J" Brioche, Peanut Butter Ice Cream, Chocolate Truffle Ganache, Griottine Conserve	9
Rhubarb Bread Pudding, Crème Anglaise, Marcona Almond Crunch	8
Espresso Crème Brulee, Chocolate Caramel Turtle	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.