

P

R

E

D

U

D

E

BRUNCH

EXECUTIVE CHEF
Charlotte Graves

FOOD & BEVERAGE
DIRECTOR
Dan Murphy

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.

Honey Greek Yogurt Parfait | 7
maple granola, cranberry orange compote

Breakfast Deviled Eggs | 12
cold smoked salmon, caper, pickled shallot

Winter Tabouli Salad | 8
root vegetables, ancient grains, parsley

Seasonal Fruit Plate | 9

Pull Apart Bread | 7
maple cinnamon, brown butter caramel

entrée

French Toast | 17
meyer lemon curd, chantilly cream

Breakfast Street Tacos | 18
eggs, chorizo, cotija cheese, rustic salsa verde

Coffee Braised Lamb Sandwich | 23
pickled shallots, smoked garlic aioli, brioche bun

Winter Hash | 20
root vegetables, squash, black pepper whisky pork belly

Dessert

Gateau Alexandra | 9
smoked almond mousse, dark chocolate ganache, salted tuille

Honey Cake | 8
herb scented honey crème, honeycomb praline

Frozen Coconut Winter Squash Custard | 8
cinnamon squash cordial, toasted almond crumb

Lemon Pavola | 8
fermented blackberry jam, lemon curd

*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.