

BRUNCH

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# 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.

**Roasted Pumpkin Soup** | 13

brie and crisp salami

**Barley Salad (Vegan)** | 9

roasted squash, pumpkin seeds, olives, Brussels sprouts, capers, balsamic cipollini onion

**Dungeness Crab and Shrimp Cocktail** | 16

frisee, vodka cocktail, charred lemon

**Endive Salad** | 9

hazelnut Dijon dressing, grapes, crispy shallots

# entrée

**Roasted Vegetable Quiche** | 18

mixed greens, balsamic vinaigrette, cucumber, pomegranate salad

**Prime Rib Hash** | 21

root vegetables, purple potato, scrambled eggs

**Breakfast Sandwich** | 17

eggs, lemon aioli, smoked provolone, bacon, ciabatta, potatoes

**Belgian Waffle** | 18

plum syrup, toasted walnuts, bacon

# dessert

**Gateaux Noir** | 9

smoked chocolate, berry coulis

**Orange Ginger Trifle** | 9

pastry cream, honey chantilly, sponge cake, marmalade

**Honey Castella Cake** | 9

poached pears

**Hot Sipping Chocolate** | 9

earl grey infusion, tea cookies, house made marshmallow

\*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