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BRUNCH

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 an assortment of small batch salads, artisanal meats and cheeses and house crafted accompaniments. Our current features at the Chef's Table include:

Chicory Salad, dried cranberries, apples, walnuts, Manchego, lemon herb vinaigrette

Blu Di Bufala a blue buffalo milk cheese from Lombardy, Italy

Pheasant Terrine, tender pheasant meat, figs, pistachios & port wine

entrée

Belgian Waffle | 18

mixed berry compote, mascarpone cheese whip

Braised Beef Pot Pie | 20

mixed green salad

Soft Cooked Eggs and Sausage | 19

slaw, potato salad

Savory Crepe | 17

spinach, sundried tomato, ricotta, roasted pepper sauce

dessert

Crème Caramel | 8

raspberry syrup, fresh raspberries

Peach Cobbler | 8

vanilla whip

Passion Fruit Panna Cotta | 8

chocolate shavings, madeleines

Fresh Fruit Tart | 8

vanilla honey pastry cream, berry sauce

Ice Cream or Sorbet | 7

ask your server for today's selections

*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.

FSC Certified | 100% Post-Consumer Fiber | 100% Green-e Certified | Green Seal Certified