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BRUNCH

EXECUTIVE CHEF  
John Roberts

FOOD & BEVERAGE  
DIRECTOR  
Heiko Zemke

act one

Marinated Castelvetro Olives with Orange and Lemon Peel, Thyme	8
Artisan Cheese Plate, House-made Preserves and Traditional Accompaniments	14
Beef and Black Truffle Terrine, Onion Jam, Artichokes, and Chimichurri	15
Smoked Salmon Salad, Warm Lentils, Frisee, Egg and Mustard Vinaigrette	14
Fresh Fruit Plate with Yogurt and Granola	9
Antipasto, Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	14

act two

Roasted Corn Chowder, Crème Fraiche and Black Truffle	11
Wedge Salad, Rogue Creamery Blue, Prosciutto, Pickled Onions, White Balsamic Vinaigrette	14
Grilled Endive Salad, Poached Pear, Goat Cheese, Walnuts, Roasted Shallot Vinaigrette	13
Mediterranean Vegetable Salad, Focaccia, Lemon Basil Cream and Pickled Anchovies	13

act three

Chicken Pot Pie with Sea Salt and Rosemary Crust	18
French Toast, Apple Compote, Cinnamon Cream, Walnuts and Caramel	14
Short Rib Sliders, Potato Salad, Pickled Radishes	19
Roasted Pepper Quiche with Goat Cheese, Spinach, Sun-dried Tomatoes and Arugula	16

finale

Assorted Ice Creams or Sorbet, Please ask your server for today's choices	7
Eggnog and Cranberry Panna Cotta with Marmalade and Basil Syrup	8
Cinnamon Apple Bread Pudding with Vanilla Anglaise and Salted Caramel	8
Chocolate Napoleon with Brandied Cherries and Chocolate Truffle Sauce	8
Hazelnut Crème Brulee with Spiced Pear Compote	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.