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BRUNCH

EXECUTIVE CHEF
John Roberts

FOOD & BEVERAGE
DIRECTOR
Dan Murphy

prologue

Prelude Restaurant Harvest Table | 15

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:

Grilled Haloumi Salad composed with heirloom tomato, orange, radish, citrus vinaigrette

The Drunken Goat a wine cured semi-soft goat cheese from Murcia, Spain

Pheasant Terrine with pistachio, fig, port

entrée

Belgian Waffle | 18

mixed berry compote, goat cheese whip

Chicken & Mushroom Pot Pie | 18

mixed green salad

Braised Beef Sliders | 19

slaw, potato salad

Savory Crepe | 17

spinach, sundried tomato, ricotta, roasted pepper sauce

dessert

Crème Caramel | 8

sugared raspberries

Chocolate Ganache | 8

brandied cherry, orange, meringue, chocolate paper

Strawberry and Champagne Gelee | 8

sweet goat cream cheese, madeleines

Fresh Fruit Tart | 8

berry sauce, vanilla honey whip

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.