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BRUNCH

EXECUTIVE CHEF
John Roberts

FOOD & BEVERAGE
DIRECTOR
Dan Murphy

act one

Marinated Castelvetrano Olives with Orange and Lemon Peel, Thyme	8
Artisan Cheese Plate , House-made Preserves and Traditional Accompaniments	15
Beet Root and Vodka Cured Salmon , Pickled Vegetables, Orange Cream, Fennel	14
Antipasto , Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	16
Fresh Fruit Plate with Yogurt and Granola	11

act two

White Gazpacho with Grape, Marcona Almonds, Bleu Cheese and Endive	10
Grilled Halloumi Salad with Watermelon, Watercress, Pistachio, Honey Vinaigrette	14
Fresh and Grilled Radicchio Salad with Prosciutto, Bleu, Chives and Sherry Vinaigrette	13
Spinach and Strawberry with Fresh Ricotta and Sweet Paprika Dressing	13

act three

Belgian Waffle Benedict with Candied Prosciutto, Tarragon Goat Cheese Fondue	18
Rhubarb French Toast with Toasted Almonds Whipped Cream	15
Ham and Cheese Croissants with Heirloom Tomato Salad	16
Kale and Mushroom Frittata with Roasted Red Pepper Sauce	17

finale

Assorted Ice Creams or Sorbet , Please ask your server for today's choices	7
Strawberry Ginger Panna Cotta with White Chocolate Pistachio Bark	8
Rhubarb Strudel with Vanilla Ice Cream and Caramel	8
Black Forest Crêpe Cake with Coconut Mousse	8
Lemon Tart with Blackberry Balsamic Whipped Cream	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.