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BRUNCH

EXECUTIVE CHEF  
John Roberts

FOOD & BEVERAGE  
DIRECTOR  
Heiko Zemke

## act one

<b>Marinated Castelvetrano Olives</b> with Orange and Lemon Peel, Thyme	8
<b>Artisan Cheese Plate</b> , House-made Preserves and Traditional Accompaniments	14
<b>Cous Cous Salad</b> , Apples, Onion, Cucumber, Cranberries, Feta and Balsamic Dressing	12
<b>Smoked Duck</b> , Frisee, Lentil Salad, Soft Boiled Egg and Grilled Baguette	15
<b>Antipasto</b> , Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	16

## act two

<b>Butternut Squash Soup</b> , Spiced Crème Fraiche and Maple	9
<b>Fruit and Berries</b> with House-made Granola and Honey Yogurt	9
<b>Caesar Salad</b> , Garlic and Parmesan Crostini and Pickled White Anchovies	11
<b>Farm House Greens</b> , Radish, Carrots, Cucumber, Tomatoes and Apple Cider Dressing	11

## act three

<b>Smoked Salmon</b> and Bagel with Porcini Cream Cheese, Tomato, Onion and Daikon Sprouts	16
<b>White Cheddar, Caramelized Onion Quiche</b> with Field Greens and Roasted Tomato Sauce	14
<b>Pulled Pork Sliders</b> with Spicy Remoulade and Red Bliss Potato Salad	12
<b>French Toast with Walnuts</b> , Sour Cream, Roasted Apples and Cinnamon Caramel	14

## finale

<b>Assorted Ice Creams or Sorbet</b> , <i>Please ask your server for today's choices</i>	7
<b>Chocolate Bread Pudding</b> with White Chocolate Sauce	9
<b>Pear and Hazelnut Tart</b> with Hazelnut Ice Cream and Salted Caramel	9
<b>Eggnog and Cranberry Crème Brulee</b>	8
<b>Double Cream Cheese Cake</b> with Candied Pecans and Spiced Pumpkin Puree	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.