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appetizer

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 seasonally inspired creations featuring local farms and artisans.

Roasted Pumpkin Soup | 13

brie and crisp salami

Barley Salad (Vegan) | 9

roasted squash, pumpkin seeds, olives, Brussels sprouts, capers, balsamic cipollini onion

Black Pepper Seared Tuna | 14

giardiniera, marinated artichokes, olive tapenade

Endive Salad | 9

hazelnut Dijon dressing, grapes, crispy shallots

entrée

Quiche | 18

mixed greens, balsamic vinaigrette, cucumber

Ribeye and Wild Mushroom Dip | 21

au jus, ciabatta, creamy horseradish, roasted potatoes

Chicken Fried Chicken | 17

roasted potatoes, cream gravy

Belgian Waffle Croque Monsieur | 18

gruyere, mornay sauce, artisan ham, roasted potatoes

dessert

Mint Chocolate Swiss Roll (Gluten-Free) | 9

chocolate sponge, peppermint crème and chocolate ganache

Sugar Plum Mousse | 9

white chocolate glaze, plum jelly, pate sucee, sparkling sugar

Eggnog Brûlée | 9

rum and spice custard, holiday cookie

Coconut Cream Cake | 9

sponge cake, coconut cream, coconut flake, chocolate

*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.

We are not a nut-free facility.

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