

P

R

E

L

D

D

E

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	14
Tuna Sashimi , Avocado Mousse, Spicy Soy, Taro Chips, Toasted Sesame Seeds	16
Antipasto , Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	16
Fresh Fruit Plate with Yogurt and Granola	9

act two

Chilled English Pea Soup , Caviar, Lemon Crème Fraiche, Chervil	9
Vanilla Beets , Yogurt, Frisee, Hazelnut, Oranges, Rouge Blue Cheese	14
Mixed Green Salad , Radish, Carrot, Tomato, Cucumber and Apple Cider Dressing	12
Mozzarella , Heirloom Tomatoes, Herb Salad, Arugula Pesto, Grilled Baguette	14

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 , <i>Please ask your server for today's choices</i>	7
Raspberry Napoleon , Vanilla Sponge, Raspberry Sauce	8
Passion Fruit Crème Brulee	8
Mixed Berry Pavlova with Blackberry Coulis	8
Chocolate Bread Pudding , Toasted Almond Custard	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.