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BRUNCH

EXECUTIVE CHEF
John Roberts

FOOD & BEVERAGE
DIRECTOR
Heiko Zemke

act one

Marinated Castelvetrano Olives with Orange and Lemon Peel, Thyme	8
Artisan Cheese Plate , House-made Preserves and Traditional Accompaniments	14
Dungeness Crab and Shrimp Salad with Avocado, Cucumber, Tomato and Lemon Aioli	19
Marinated Garbanzo Bean Salad with Peppers, Onion, Feta, Cucumber, Tomato and Lemon	13
Antipasto , Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	16
House-made Granola with Fresh Berries and Greek Yogurt	9

act two

Pumpkin Soup with Spiced Crème Fraiche and Pumpkin Oil	9
Roasted Beets Salad with Hazelnuts, Pears, Rouge River Blue and Tangerine Dressing	14
Pork and Pistachio Rilette with Pickled Cranberries, Apricot Mustard, Endive and Brioche	16
Mixed Greens with Raspberries, Red Onion, Marcona Almonds and Balsamic Vinaigrette	12

act three

Bacon Quiche with White Cheddar, Caramelized Onion and Roasted Tomato Sauce	16
Petite Filet and Eggs with Yukon Potato Cake, Arugula and Mushroom Ragout	22
Ricotta and Strawberry French Toast with Strawberry Curd and Caramel	15
Smoked Salmon and Bagel with Porcini Cream Cheese, Tomato, Onion and Daikon Sprouts	18

finale

Assorted Ice Creams or Sorbet , <i>Please ask your server for today's choices</i>	7
Spiced Apple Crumb with Vanilla and Bourbon Caramel	9
Tiramisu with Coffee Anglaise	9
Strawberry Shortcake with Goat Cheese Whipped Cream	9
Hazelnut Crème Brulee with Chocolate Honeycomb	9

*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.