

BRUNCH

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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.

Duck Confit Egg Drop Soup | 11
green onion, shitake mushroom

Burrata and Snap Pea Salad | 12
lemon, arugula, basil, mint

Chocolate Cinnamon Roll | 9
cream cheese frosting, cherry compote

Endive Salad (Vegan) | 9
hazelnut Dijon dressing, grapes, crispy shallots

entrée

Potato-Crusted Quiche (Gluten-Free, Vegetarian) | 18
feta, artichoke, spinach, spiced honey fruit salad

Ribeye and Wild Mushroom Dip | 21
au jus, provolone, ciabatta, creamy horseradish, roasted potatoes

Eggs Benedict | 18
house-made English style muffin, rosemary ham, poached eggs, lemon hollandaise, spring greens

Smoked Salmon Hash | 16
potatoes, sundried tomatoes, sweet onion, artichoke, fin herbs, poached eggs, Dijon crème fraiche

dessert

Marzipan Dumpling Trio | 9
chocolate sponge, almond mousse, chocolate mousse, matcha mousse, genoise

Matcha Strawberry Shortcake | 9
chiffon sponge, matcha Chantilly cream, strawberries

Black Sesame Coconut Tart | 9
black sesame shortcrust, coconut mousse, activated charcoal, white chocolate

Amaretto Chocolate Mousse (Gluten-Free) | 9
chocolate glaze, amaretto mousse, flourless chocolate sponge, white 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.