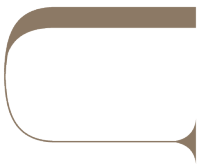


BRUNCH



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.

Red Radish Soup (Gluten-Free, Vegetarian) | 11
cucumber and yogurt

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

Steel Cut Oatmeal and Fresh Fruit (Gluten-Free, Vegetarian) | 10
spiced honey fruit salad, cream, sugar

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, ciabatta, provolone, creamy horseradish, roasted potatoes

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

Belgian Waffle Cheesecake | 16
fruit compote and Chantilly cream

dessert

Apricot and Almond Cake | 9
lemon marmalade, citrus and almond sponge cake, apricot glaze

Fruit Gelée Parfait | 9
butter sponge cake, diplomat crème, house fruit jellies

Apple Opera Cake | 9
apple mousse, apple gelée, chocolate, caramel mousse

Mocha Cherry Almond Cake | 9
mocha-almond marzipan, brandied cherry mousse, chocolate sponge

*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