



BRUNCH

EXECUTIVE CHEF
Charlotte Graves

prologue

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 Executive Chef Charlotte Graves’ seasonally inspired creations featuring local farms and artisans.

Heirloom Apple Fritters | 8
apple butter, zesty sugar

Smoked Black Radish & Beet Salad | 9
black trumpet, cured egg yolk, braised beet

Delice de Bourgogne | 9
sour apple, lacto-fermented turnip, lemon, charcoal crackers

Mushroom Consommé | 8
Smoked cauliflower conserva, pickled enoki mushroom, jerusalem artichoke crisps

entrée

Gruyere Grilled Cheese | 13
sweet & spicy fig jam, country loaf, braised tomato & arugula salad

Quail Hash | 15
smoked root vegetables, thyme jus, over-easy egg

Kimchi Fried Rice | 13
scallion, heirloom carrot, pickled chili soft-boiled egg

Smoked Salmon Blini | 15
chive crème fraiche, salmon roe, frisée salad, preserved kumquat

Dessert

Ash Pavlova | 8
fermented blackberry preserve, vanilla bean chantilly cream, citrus dust

Black Sesame Gelato | 8
sesame tuille, blood orange meringue

Cerise Noir Gateaux | 9
black cherry, smoked dark chocolate ganache, kirsch mousse, chocolate-almond cake

Macarons | 8
black currant cassis, madagascar vanilla bean, black walnut, dark roast espresso

*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.