

BRUNCH

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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 seasonally inspired creations featuring local farms and artisans.

Roasted Pumpkin Soup | 13
brie and crisp salami

Barley Salad (Vegan) | 9
roasted squash, pumpkin seeds, olives, Brussels sprouts, capers, balsamic cipollini onion

Dungeness Crab and Shrimp Cocktail | 16
frisee, vodka cocktail, charred lemon

Endive Salad | 9
hazelnut Dijon dressing, grapes, crispy shallots

entrée

Roasted Asparagus Quiche | 18
mixed greens, balsamic vinaigrette, cucumber, pomegranate salad

Prime Rib Hash | 21
root vegetables, purple potato, scrambled eggs

Breakfast Sandwich | 17
eggs, lemon aioli, smoked provolone, bacon, ciabatta, potatoes

Belgian Waffle | 18
plum syrup, toasted walnuts, bacon

dessert

Pumpkin Tart | 9
pumpkin mousse, pate sucee, white chocolate glaze

Orange Ginger Trifle | 9
pastry cream, honey chantilly, sponge cake, marmalade

Honey Castella Cake | 9
poached pears

Apple Mousse | 9
cinnamon sable cookie, brown sugar bourbon gastrique

*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