

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.

**Roasted Pumpkin Soup** | 13

brie and crisp salami

**Barley Salad (Vegan)** | 9

roasted squash, pumpkin seeds, olives, Brussels sprouts, capers, balsamic cipollini onion

**Black Pepper Seared Tuna** | 14

giardiniera, marinated artichokes, olive tapenade

**Endive Salad (Vegan)** | 9

hazelnut Dijon dressing, grapes, crispy shallots

# entrée

**Quiche** | 18

mixed greens, balsamic vinaigrette, cucumber

**Ribeye and Wild Mushroom Dip** | 21

au jus, ciabatta, provolone, creamy horseradish, roasted potatoes

**Chicken Fried Chicken** | 17

roasted potatoes, cream gravy

**Belgian Waffle Croque Monsieur** | 18

gruyere, mornay sauce, artisan ham, roasted potatoes

# 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

**Rose Apple Tart** | 9

puff pastry, rose and cider coulis

**Princess Cake** | 9

marzipan and pastry cream

\*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