



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.

Prosciutto, Asparagus, and Celery Salad (Gluten-Free, Nut-Free) | 9 arugula, parsley, capers, green olives, sherry vinaigrette, ricotta salata

Roasted Golden Beet and Frisee Salad (Gluten-Free, Nut-Free) | 8 white balsamic vinaigrette, feta cheese, toasted filberts

Pickled Breakfast Radish Salad (Gluten-Free) | 9 almonds, cucumber, carrot, egg, dill yogurt

Salmon Rillette (Nut-Free) | 11 pickled fennel, preserved lemon, basil, fennel brioche toasts



Grilled Beef Short Ribs and Eggs (Gluten-Free, Nut-Free) | 20 bone in thin cut short rib, creamy polenta, caper salsa verde, poached egg

Hot Smoked Salmon (Nut-Free) | 20 gougéres, hollandaise, chervil and frisee salad, chevre, grilled vegetables

Asparagus and Gruyere Omelet (Gluten-Free, Nut-Free) | 18 lemon honey glazed pork belly

Cloud Eggs (Vegetarian) | 15

savory egg meringues finished with lightly poached yolks, avocado crema, garlic and chive brioche French toast, goat cheese, fresh tomato



Champagne Apple Crème Brulee (Gluten-Free) | 9

spiced apple crème brulee, champagne poached apples, vanilla crème

Pomegranate Black Tea Entremet | 9

earl grey sponge cake, pomegranate mousse, chocolate ganache, earl grey pate brisee, pomegranate coulis

Tuxedo Tiramisu | 9

chocolate and vanilla madeleine sponge, espresso rum syrup, mascarpone filling, chocolate tuile

Praline Cream Cake | 9

brown sugar sponge, hazelnut praline cream, walnut praline

*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.