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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.

**Spiced Squash Parfait** | 8

butternut squash, coconut milk yogurt, rustic apple compote

**Chilled Tortellini** | 10

parsley arugula pesto, black garlic, charred brussels sprouts

**Roasted Turkey Soup** | 9

heirloom carrot, sourdough crouton, crispy herbs, turkey consommé

**Shaved Raw Beet Salad** | 8

pistachio, arugula, pomegranate gastrique

# entrée

**Brioche French Toast** | 17

pink lemon curd, chantilly cream, sugar plum dust

**Roasted Root Vegetable Hash** | 18

coffee black pepper pork belly, roasted root vegetables, pickled shallot

**Black Bean Street Tacos** | 17

roasted sweet potato, kale, feta, cilantro lime rice

**Open Faced Roasted Lamb Sandwich** | 19

rustic rosemary loaf, cranberry chutney, whipped herb chevre, arugula

# dessert

**Dark Chocolate Pomegranate Tart** | 9

pomegranate diplomat mousse, dark chocolate truffle ganache

**Pistachio & Persimmon** | 8

pistachio cake, brûléed persimmon, cardamom creme

**Kaffir Lime Coconut Custard** | 8

coconut gélee, kaffir lime crèmeaux, sable cookie crumb

**Sticky Toffee Pudding** | 8

date cake, pink lemon ginger mascarpone, cranberries

\*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.