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DINNER

EXECUTIVE CHEF  
John RobertsFOOD & BEVERAGE  
DIRECTOR  
Dan Murphy

# prologue

**Prelude Restaurant Harvest Table | 15 with entrée order**

Join us at the Prelude Restaurant Harvest Table to enjoy a fresh experience to begin your meal. Select from an assortment of small batch salads, artisanal meats and cheeses, and house crafted accompaniments. Our current features at the Chef's Table include:

**Grilled Haloumi Salad** composed with heirloom tomato, orange, radish, citrus vinaigrette

**The Drunken Goat** a wine cured semi-soft goat cheese from Murcia, Spain

**Pâté de Campagne** a country style rustically prepared pâté with black pepper

# entrée

**Roasted Half Chicken | 30**

summer vegetables, grilled lemon, herb salad

*Pair with Januik Cold Creek Vineyard Chardonnay | glass 16 | bottle 54*

**Steamed Black Cod | 36**

miso, bok choy, ginger carrot, shiitake and jade pesto

*Pair with Elk Cove Pinot Gris | glass 13 | bottle 46*

**Braised Beef Brisket | 31**

cauliflower, cabbage hash, wax beans, braisage

*Pair with Mount Veeder Cabernet Sauvignon | glass 18 | bottle 66*

**Roasted Vegetable Purse | 27**

zucchini, squash, caramelized garlic, herb cream

*Pair with Clos de les Lumieres Rose | glass 10 | bottle 30*

# dessert

**Crème Caramel | 8**

sugared raspberries

**Chocolate Ganache | 8**

brandied cherry, orange, meringue

**Strawberry and Champagne Gelee | 8**

sweet goat cream cheese, madeleines

**Fresh Fruit Tart | 8**

berry sauce, vanilla honey whip

**Ice Cream or Sorbet | 7**

ask your server for today's selections

\*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.