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DINNER

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 seasonally inspired creations featuring local farms and artisans.

Heritage Carrot Salad | 10
arugula, almonds, preserved lemon vinaigrette

Molokheya (Egyptian spinach) Soup | 9
garlic, onion, parsley, lemon, potato, celery

Barley Tabbouleh Salad | 11
barley, mint, parsley, lemon, tomato, cucumber

Grilled Tuna | 11
black garbanzo hummus, spiced flatbread, basil, artichoke hearts, olives

entrée

Harissa Beef and Tomato Ragout | 23
strozzapreti pasta, basil, marjoram, pecorino romano

Braised Leg of Lamb | 27
lentil & fava bean braise, lemon, fennel and parsley garni

Berber Chicken | 26
ginger, turmeric, cardamom, braised sweet peppers and greens, grilled spiced flatbread

Dungeness Crab Cakes | 29
radish, avocado, pea tendril salad, mint and cucumber vinaigrette

dessert

Strawberry Shortcake | 9
cornmeal shortcake, chantilly cream

White Chocolate and Cardamom Mousse | 9
tangerine gelee

Egyptian Palace Bread | 9
honey-soaked bread, whipped cream and pistachios

Rhubarb Tart | 9
rhubarb curd, shortbread crust, fresh fruit

*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