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DINNER

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.

Carrot Scallion Soup | 8
roasted fruits, rye honey

Marinated Winter Vegetables | 10
chili fried legumes, black radish, ricotta

Heirloom Squash and Chevre Tart | 12
herb spiced cream, shortbread

Triple Cream Brie | 14
cranberry chutney, date jam, lavosh crackers

entrée

Chicken à la Milanese | 32
braised tomato, castelvetrano olive, fusilli col buco pasta
Pair with Felluga Russiz Superiore Sauvignon, 18 glass/ 65 bottle

Smoked Roasted Cauliflower | 28
pickled date, pomegranate, arugula
Pair with Januik Cold Creek Chardonnay, 16 glass/ 54 bottle

Grilled Pork Chop | 34
persimmon, pomelo, confit yukon gold mash
Pair with Domaine Pierre Gelin Fixin, 16 glass/ 54 bottle

Seared Aged New York | 36
beet chips, clementine jus, late fall vegetables
Pair with McCrea Sirocco, 16 glass/ 54 bottle

dessert

Heirloom Winter Squash Cake | 8
sweet brie buttercream, spiced squash crisp, pistachio crumb

Chocolate Dobos Torte | 9
salted caramel crème, chocolate cocoa nib crunch, hot chocolate fudge

Apple Tart Tartin | 8
maple sugar brown butter crust, mead caramel, vanilla bean gelato

Citrus Scented Flan | 8
caramelized citrus supremes, black cardamom & red curry sugar glass

*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.