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DINNER

EXECUTIVE CHEF
Charlotte Glaves

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 Glaves' seasonally inspired creations featuring local farms and artisans.

Peppered Beef Carpaccio | 11
shaved horseradish, pickled turnip greens, crostini

Artichoke Mousse | 11
parmesan crisp, black garlic sautéed spinach

Pearl Onion Tart | 11
herbed boursin cream, pepper jewels

Heirloom Kale Salad | 11
buttermilk chive dressing, sunflower seeds

entrée

Smoked Beef Brisket | 26
honeyed heirloom carrots, garlic mashed Yukon potatoes

Citrus Roasted Chicken | 24
creamy polenta, shaved fennel upland cress salad, citrus

Seared Wild Salmon | 27
ginger scented jasmine rice, grapefruit beurre blanc, sautéed mustard greens

Roasted Turnip | 22
freakah, sautéed turnip greens, mushroom broth

dessert

Chocolate Espresso Mousse | 9
dark chocolate ganache

Apple Sage Tartine | 9
pink lady apples, sage sable cookie

Olive Oil Gateaux | 9
fennel liquor, olive oil gelee

Coconut Lime Sorbet | 9
lime meringue, graham crumb

*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