



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.

Hummus Noir | 9 root chips, laudemio olive oil

Shaved Beet Salad | 9 pistachio, arugula, pomegranate gastrique

Smoked Oyster Mousse | 10 malt vinegar, potato crisp, chive lemon oil

Shropshire Blue Cheese | 12 sour apple chutney, black pepper rice crisps



Seared Wild Salmon | 28 forbidden rice risotto, citrus braised fennel Pair with Elk Cove Pinot Gris, 13 glass/46 bottle

Grilled Broccoli | 20 chili sake vinegar, broccoli stem puree, chick pea crumb, black radish Pair with Ken Wright Pinot Noir, 16 glass/54 bottle

Roast Chicken Roulade | 26 maple heirloom carrots, charred citrus suprêmes, pink peppercorn jus Pair with Ramey Russian River Chardonnay, 20 glass/70 bottle

Grilled Bavette Steak | 27 peppercorn compound butter, rustic sourdough stuffing, preserved celery, chestnut

Pair with Mt. Veeder Cabernet Sauvignon, 18 glass/66 bottle



DINNER

EXECUTIVE CHEF
Charlotte Glaves



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 crémeaux, sable cookie crumb

Sticky Toffee Pudding | 8

date cake, pink lemon ginger crème fraiche, 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.