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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.

Roasted Parsnip Soup | 8
yukon gold potatoes, herbed crème fraiche

Taleggio Cheese | 8
spicy citrus marmalade, fig crisps

Heirloom Carrot Salad | 8
satsuma, chive vinaigrette, ginger

Caramelized Onion Potato Croquettes | 8
cracked pepper blue cheese dip

entrée

Nicky Farms Rabbit | 26
confit rabbit leg, herb roulade, white bean cassoulet
Pair with Ken Wright Pinot Noir 16gls/54 btl

Celeriac Risotto | 22
jerusalem artichoke crisp, charred romanesco, shaved pecorino romano
Pair with Masseria Li Veli Verdeca 13gls/46 btl

Roasted Pork Loin | 24
black garlic creamed spinach, roasted rutabaga, dark rye crumb
Pair with E.Guigal Crozes-Hermitage 16 gls/54 btl

Braised Elk Shoulder | 25
roasted brussel sprouts, cauliflower puree, cranberry chutney
Pair with Tua Rita Perlato del Bosco 18 gls/65 btl

dessert

Warm Dark Chocolate Brownie | 9
salted caramel gelato, ganache

Citrus Cake | 9
candied citrus, buttermilk pound cake

Pistachio Pudding | 9
pistachio brown butter sandie, bruleed marshmallow

Passionfruit Entrement | 9
almond daquoise, passionfruit bavarian crème, gelee

*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