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DINNER

EXECUTIVE CHEF
Charlotte Glaves

FOOD & BEVERAGE
DIRECTOR
Dan Murphy

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.

Charred Scallion Miso Soup | 8
fermented soy, bok choy

Radish Salad | 9
roasted, pickled, shaved radishes, radish top pesto, ricotta

Dungeness Crab Cake | 14
smoked apple, braised tomato

Laura Chenel Goat Cheese | 12
olive tapenade, winter root vegetable chips

entrée

Olive Oil Poached Cod | 36
chilled israeli couscous, shaved brussels sprouts, rose hip beurre blanc
Pair with Ramey Russian River Chardonnay, 20 glass/ 70 bottle

Heirloom Squash | 28
red pine curry, eggplant, squash crisps, grilled paneer, black pepper pepitas
Pair with McCrea Sirocco Rhone Blend, 16 glass/ 54 bottle

Seared Chicken | 30
winter greens, charred grapes, cascade creamery blue cheese, smoked lemon vinaigrette
Pair with PWC 'The Blindfold' White Blend, 16 glass/ 54 bottle

Roasted Pork Loin | 32
turnip gratin, raw collard green salad, apple cider vinaigrette, pickled mustard seeds
Pair with Gelin Fixin Burgundy, 16 glass/ 54 bottle

dessert

Gateau Alexandra | 9
smoked almond mousse, dark chocolate ganache, salted tuille

Honey Cake | 8
herb scented honey crème, honeycomb praline

Frozen Coconut Winter Squash Custard | 8
cinnamon squash cordial, toasted almond crumb

Lemon Pavlova | 8
fermented blackberry jam, lemon curd

*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.