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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 an assortment of small batch salads, artisanal meats and cheeses and house crafted accompaniments.

Corn Chowder | 9

Chicory Salad | 13

dried cranberries, apples, walnuts, manchego cheese, lemon herb vinaigrette

Chicken Liver Pate | 14

pistachio, cranberry gelee

Artisanal Cheese Plate | 15

seasonal accoutrements

entrée

Braised Lamb Shank | 36

roasted red potato, seasonal vegetables, grilled red onion, lamb jus

Pair with McCreas Sirocco Red Blend | glass 16 | bottle 54

Roasted Salmon | 33

herb polenta cake, charred citrus, arugula salad

Pair with Elk Cove Pinot Gris | glass 13 | bottle 46

Chicken Paella | 31

shrimp, saffron rice, fava beans, sundried tomatoes, cilantro, peppers

Pair with Ken Wright Pinot Noir | glass 16 | bottle 54

Orecchiette Pasta | 27

roasted beet, apple, kale, creamy point reyes blue cheese sauce

Pair with Januik Cold Creek Vineyard Chardonnay | glass 16 | bottle 54

dessert

Crème Caramel | 8

pink peppered berries

Peach Cobbler | 8

ginger whip

Passion Fruit Panna Cotta | 8

hibiscus blueberries, madeleine

Triple Chocolate Mousse Cake | 8

cocoa nib crunch, dark chocolate ganache

*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.

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