

P

R

E

D

D

D

E

DINNER

EXECUTIVE CHEF
Charlotte Graves

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 Graves' 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

entrée

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

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

Dessert

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.

FSC Certified | 100% Post-Consumer Fiber | 100% Green-e Certified | Green Seal Certified