

DINNER

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appetizer

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 seasonally inspired creations featuring local farms and artisans.

Roasted Pumpkin Soup | 13
brie and crisp salami

Barley Salad (Vegan) | 9
roasted squash, pumpkin seeds, olives, Brussels sprouts, capers, balsamic cipollini onion

Black Pepper Seared Tuna | 14
giardiniera, marinated artichokes, olive tapenade

Endive Salad (Vegan) | 9
hazelnut Dijon dressing, grapes, crispy shallots

entrée

Brown Butter Halibut | 29
brown butter, fresh corn salsa, yam puree

Prime Rib | 34
pickled horseradish, roasted purple potato and young carrots

Lamb Meatloaf | 27
bacon, braised greens, herbed polenta, golden raisin chutney

Wild Mushroom Consommé (Vegan, Gluten-Free) | 22
tofu, fried black chick peas, red beet quinoa and jasmine pilaf, micro basil

dessert

Mint Chocolate Swiss Roll (Gluten-Free) | 9
chocolate sponge, peppermint crème and chocolate ganache

Sugar Plum Mousse | 9
white chocolate glaze, plum jelly, pate sucee, sparkling sugar

Eggnog Brûlée | 9
rum and spice custard, holiday cookie

Coconut Cream Cake | 9
sponge cake, coconut cream, coconut flake, chocolate

*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