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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 seasonally inspired creations featuring local farms and artisans.

Three Pea Salad | 9

pea vines, English peas, black-eyed peas, smoked almond, cucumber, mint pistou

Bourbon-Chicken Liver Mousse | 11

marmalade and grilled baguette

Velvet Corn and Crab Bisque | 13

Dungeness crab, sweet corn, sherry

Pimiento Cheese Curds | 12

cheddar curds, dill, horseradish, roasted bell peppers, onion, radish, endive, baguette

entrée

Root Vegetable Pot Pie | 21

cheddar biscuit crust, pickled green tomato salad

Braised Oxtail | 27

lacinato kale, corona beans, lemon

Blackened Chicken | 26

remoulade, corn pudding, garden chow chow

Shrimp and Grits | 29

creamy polenta, spiced hominy, heirloom tomato, crisp bacon

dessert

S'mores | 9

fresh baked graham cracker, house made marshmallow, chocolate ganache

Blackberry Tart 9

macerated blackberries, pastry cream, pate sucree

Key Lime Pie | 9

lime custard, graham crust, meringue

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