



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 seasonally inspired creations featuring local farms and artisans.

Sweet Potato and Crab Chowder | 11
roasted corn, Dungeness crab, cilantro

Ginger Braised Pork Belly | 11
satsumas, sherry and cheese fondue

Edamame Bruschetta | 11
garlic, thyme, rustic bread

Wild Mushroom and Rice Noodle Soup | 11
soy and oyster broth, braised greens, green onion

entrée

Lemongrass Braised Beef Short Ribs | 27
napa cabbage slaw, parsnip and taro mash

Hoisin BBQ Chicken | 24
grilled chicken breast, soy and five spice glaze, fried mustard greens

Mushroom Crusted Sablefish | 28
braised gai lan, miso beurre blanc

Almond Fried Rice Cakes | 22
grilled pineapple, bok choy, balsamic and vanilla bean reduction

Dessert

Tapioca Pudding | 9
coconut milk and taro

Almond Cookies | 9
brown butter, smoked almond, vanilla bean gelato

Mandarin Almond Tart | 9
Cremeux, meringue, marmalade

Tau Fu Fa | 9
soy milk, maple syrup, candied kumquat

*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