

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.

**Duck Confit Egg Drop Soup** | 11  
green onion, shitake mushroom

**Burrata and Snap Pea Salad** | 12  
lemon, arugula, basil, mint

**Tuna Poke** | 14  
taro chip, soy, wakame salad, sesame

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

## entrée

**Miso Glazed Halibut (Gluten-Free)** | 32  
cilantro pesto, sesame rice noodle, ginger tamari, bok choy, sesame

**Kalbi Braised Short Rib (Gluten-Free)** | 28  
sticky rice, spicy Napa slaw

**Lemon Tarragon Chicken (Gluten-Free)** | 27  
herbed mashed potatoes, balsamic roasted Brussels sprouts, cipolini onion, feta

**Ratatouille Pasta (Vegetarian)** | 23  
roasted zucchini, peppers, eggplant, tomato sauce, olives, ricotta, Grana Padano

## dessert

**Brandied Cherry Mousse** | 9  
white chocolate, brandy cherry mousse, angel food cake

**Matcha Strawberry Shortcake** | 9  
chiffon sponge, matcha Chantilly cream, strawberries

**Lavender Crème Brulee** | 9  
vanilla custard, lavender meringue

**Amaretto Chocolate Mousse (Gluten-Free)** | 9  
chocolate glaze, amaretto mousse, flourless chocolate sponge, white 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