

DINNER

P

R

E

D

D

D

E

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.

Red Radish Soup (Gluten-Free, Vegetarian) | 11
cucumber and yogurt

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

Carrot Walnut Cake | 9
cream cheese frosting, walnut carrot sponge, apricot

Lavender Crème Brulee | 9
vanilla custard, lavender meringue

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

*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