

DINNER



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

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

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

entrée

Salmon and Artichokes (Gluten-Free) | 32
Lemon-caper butter, baby kale, ricotta salata

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

Lemon Tarragon Chicken (Gluten-Free) | 27
herbed mashers, balsamic roasted Brussels and cipolini onions, feta

Ratatouille Pasta (Can be Vegan, Gluten-Free) | 23
roasted zucchini, peppers, eggplant, tomato sauce, olives, ricotta, grana Padano

dessert

Apricot and Almond Cake | 9
lemon marmalade, citrus and almond sponge cake, apricot glaze

Fruit Gelée Parfait | 9
butter sponge cake, diplomat crème, house fruit jellies

Apple Opera Cake | 9
apple mousse, apple gelée, chocolate, caramel mousse

Mocha Cherry Almond Cake | 9
mocha-almond marzipan, brandied cherry mousse, 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