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DINNER

EXECUTIVE CHEF
Charlotte Glaves

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 Executive Chef Charlotte Glaves' seasonally inspired creations featuring local farms and artisans.

Scallop Crudo | 11

soy granita, nori, black sesame, dehydrated blood orange

Smoked Black Radish & Beet Salad | 9

black trumpet, cured egg yolk, braised beet

Delice de Bourgogne | 10

sour apple, lacto-fermented turnip, lemon, charcoal butter crackers

Mushroom Consommé | 8

smoked cauliflower conserva, pickled enoki mushroom, Jerusalem artichoke crisps

entrée

Braised Beef Short Rib | 24

borscht broth, warm cabbage salad, preserved kumquats

Pair with McCrea Sirocco 16 glass/54 bottle

Ricotta Agnolotti Noir | 22

squid ink pasta, house ricotta, black pepper buerre monte, sel gris

Pair with Vietti Roero Arneis 13 glass/46 bottle

Soy Glazed Quail | 24

kimchi, forbidden rice, long grain jasmine rice

Pair with Clos de les Lumieres Rose 10 glass/30 bottle

Savory Charlotte Russe | 25

elk brisket, wild mushroom mousse, black garlic,

preserved wood ear mushroom gelee, rosemary savoiard, black radish

Pair with Tua Rita Perlato del Bosco 18 glass/65 bottle

dessert

Ash Pavlova | 8

fermented blackberry preserve, vanilla bean chantilly cream, citrus dust

Black Sesame Gelato | 8

sesame tuille, blood orange meringue

Cerise Noir Gateaux | 9

black cherry, smoked dark chocolate ganache, kirsch mousse, chocolate-almond cake

Macarons | 8

black currant, madagascar vanilla bean, black walnut, dark roast espresso

*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