

DINNER



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.

Roasted Pumpkin Soup | 13
brie and crisp salami

Barley Salad (Vegan) | 9
roasted squash, pumpkin seeds, olives, Brussels sprouts, capers, balsamic cipollini onion

Dungeness Crab and Shrimp Cocktail | 16
frisee, vodka cocktail, charred lemon

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

entrée

Pan Seared Black Cod | 28
brown butter, fresh corn salsa, yam puree

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

Braised Pork Shank | 26
roasted acorn squash, collard greens, pork demi

Agedashi Tofu (Vegan) | 20
vegan dashi broth, jasmine rice, ginger daikon slaw

dessert

Pumpkin Tart | 9
pumpkin mousse, pate sucee, white chocolate glaze

Orange Ginger Trifle | 9
pastry cream, honey chantilly, sponge cake, marmalade

Honey Castella Cake | 9
poached pears

Apple Mousse | 9
cinnamon sable cookie, brown sugar bourbon gastrique

*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