

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.

Roasted Pumpkin Soup | 13
brie and crisp salami

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

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

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

entrée

Butter Poached Halibut | 29
fresh corn salsa, yam puree

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

Lamb Meatloaf | 27
bacon, braised greens, herbed polenta, golden raisin chutney

Wild Mushroom Consommé (Vegan, Gluten-Free) | 22
tofu, fried black chick peas, red beet quinoa and jasmine pilaf, micro basil

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

Rose Apple Tart | 9
puff pastry, rose and cider coulis

Princess Cake | 9
marzipan and pastry cream

*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