DINNER









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.

Lacinato Kale Salad (Gluten-Free, Veg) | 7 walnuts, currants, tahini dressing, shaved Grana Padano

Burrata and Snap Pea Salad (Gluten-Free, Nut-Free) | 12 lemon, arugula, basil, mint

Baby Arugula (Gluten-Free, Nut-Free) |13 orange supremes, Medjool dates, roasted peppers, white balsamic vinaigrette, ricotta salata

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

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Lamb Osso Bucco | 30 feta, lemon, and mint crumble, caramelized shallot and parsnip mash, natural jus



Roasted Double R Ranch Striploin of Beef | 29 steakhouse mushrooms, manchego mac and cheese, frizzled onions

Rustic Smoked Black Cod Chowder | 27

roasted fingerling potatoes, celery root, young carrots, fennel and thyme cream crisp prosciutto, grilled focaccia

Roasted Vegetable Moussaka | 20

lentils, with roasted zucchini, peppers, eggplant, tomato, and potatoes, feta and Grana Padano sauce mornay gratin

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Champagne Apple Crème Brûlée | 9 spiced apple crème brûlée, Champagne poached apples, vanilla crème

Pomegranate Black Tea Entremet | 9

Earl Grey sponge cake, pomegranate mousse, chocolate ganache, Earl Grey Pâte Brisée, pomegranate coulis

Tuxedo Tiramisu | 9

chocolate and vanilla Madeleine sponge, espresso rum syrup, mascarpone filling, chocolate tuile

Praline Cream Cake | 9

brown sugar sponge, hazelnut praline cream, walnut praline

*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. We are not a nut-free facility.

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.