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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.

Chilled Avocado Soup | 11
roasted poblano crème

Ginger Jicama Ceviche in Hirata Buns | 11
tuna, cilantro, red chilies, lime

Cucumber Salad | 11
miso, radish, yuzu juice & sesame

Shrimp and Molinari Sausage | 11
salsa verde, boquerones, mustard greens

entrée

Buckwheat Soba Noodle Soup | 22
wild mushrooms, soy broth, cured mullet roe, shaved turnip, greens, green onion

Date and Guajillo Chili Braised Chicken Quarters | 24
saffron basmati, coriander roasted carrots, marcona almond & gordal olive tapenade

Brown Butter Seared Halibut | 30
lemon roasted smashed fingerlings, fennel, radish, and napa cabbage salad

Lemongrass Braised Pork Belly | 24
steamed bok choy, quenelle of edamame & herbs

dessert

Tapioca Pudding | 9
coconut milk and taro

Almond Cookies | 9
gelato

Satsuma Tart | 9
cremeux, meringue, marmalade

Matcha Pana Cotta | 9
pomegranate mousse

*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