

brunch winter '24

PRELUDE

prologue

razor clam chowder | \$15 | *shellfish allergy*
yukon gold potato, cream, thyme

steak carpaccio salad | \$22 |
painted hills seared beef tenderloin slices, arugula, EVOO, pickled red onion, tomato jam, mozzarella pearls, sherry vinaigrette

lacinato kale salad | \$15 |
tender Tuscan kale, farro, quinoa, ruby red grapefruit, mandarin orange vinaigrette

international & domestic cheese board | \$16 |
served with crackers and seasonal fruit

entrée

pan-seared stuffed chicken breast | \$28 |
spinach, apples, jasmine rice medley, roasted heirloom carrots, spiced apple jus

breakfast banush | \$14 |
Ukrainian porridge made from cornmeal, sour cream and cream, topped with egg pork belly, manchego cheese, chopped chives

smoked salmon benedict | \$16 |
english muffin, house-smoked salmon, spinach béarnaise, served with fruit garni

grilled vegetable napoleon | \$25 |
tower of grilled zucchini, eggplant, oven-dried tomatoes, portobello mushrooms, spinach and fennel on smoked tomato sauce & olive relish

dessert

NY cheesecake with meyer lemon curd | \$12 |

tiramisu with coffee gaufrette | \$13

swan lake cream puff | \$14 |
swan-shaped pastry with light pastry cream & dollop of huckleberry center

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 20% automatic gratuity of which 100% will be paid to your service staff.

(We are not a nut-free facility.)

we do **NOT** accept **cash** payment, thanks !