

Prelude Menu

FRESH
SIMPLE
& MODERN

Brunch at Marion Oliver McCaw Hall

small plates and salads

Seasonal Fruit Smoothie	7
Steel Cut Oats, Brown Sugar, Dried Fruit, Almonds	6
Marcona Almonds and Holmquist Orchards Ennis Hazelnuts	5
Salmon Rilletes, Toasted Crostini, Lemon Fennel Olives	8
Caramelized Onion Tart, Thyme and Gruyere with Tossed Greens	9
Assortment of Domestic and Imported Cheese with Fruit Confit, Fig Bread and Nuts	11
Artisanal Assortment of Cured Salame with Marinated Olives	10
Smoked Scallop and Cured Salmon with Black Cod, Capers and Creme Fraiche	13
Seafood Chowder, Zoe's Meats Bacon, Corn, Potatoes	8
Romaine Hearts, Boquerones, Garlic Crostini, Grana Parmigiano, Anchovy Dressing	9
Butter Lettuce, Grilled Pears, Candied Pecans, Stilton Cheese, Champagne Vinaigrette	8
Chop Salad, Chicken, Romaine Lettuce, Bacon, Stilton Crumbles, Olives, Cherry Tomatoes	12

large plates

Poached Eggs on Garlic Toast, Lardonettes, Cipolini and Mushroom Demi, Potatoes	12
Steelhead Quiche with Leeks, Arugula, Parmesan and Tossed Greens	13
Frittata with Caramelized Onion, Chevre, Spinach and Red Pepper with Potatoes	13
Fried Egg Sandwich with Zoe's Meats Bacon and Roasted Potatoes	8
Organic Black Forest Ham and Gruyere Panini with Dijon Mustard and Tossed Greens	11
Scrambled Eggs, Chives, Creme Fraiche, Black Truffle with Potatoes, Bacon and Toast	12
Bread Pudding "French Toast", Spiced Butternut Squash Puree, Creme Anglaise and Pistachio	11

desserts

Four-Spice Chocolate Truffle Cake with Cognac Fudge Sauce	9
Molly Moon's Homemade Ice Cream or Sorbet	4
Pear Crisp with Vanilla Whipped Cream	8
Orange & Cranberry Bread Pudding with Creme Anglaise	8
Cider Spiced Creme Brulee	9

Washington State sales tax is included on all printed menu items.

Executive Chef: *Kelly Gaddis*

SAVOR... McCaw Hall
AT SEATTLE CENTER