

Charlotte

RESTAURANT & LOUNGE

MOTHER'S DAY BRUNCH

94 per adult

AMUSE-BOUCHE

Gougères

gruyere pastry, sansho pepper, truffled mornay (v, nf)

FIRST COURSE

(choice of)

Baby Beet Salad

roasted baby beets, goat cheese mousse, sunflower seed brittle, strawberry, pickled shallots, arugula (gf, nf, v)

Salmon Confit

citrus cured salmon, cucumber-yogurt salad, smoked trout roe, citrus herb marinated mussels (gf, nf)

Charlotte Goddess Caesar Salad

shaved easter egg radish, crispy shallots, cured egg yolk, everything bagel seasoning (gf, df, nf, v, vn)*

Dungeness Crab Chowder

potato leek velouté, espilette pepper (nf, gf)

SECOND COURSE

Lobster Benedict

butter poached lobster, saffron hollandaise, creamed spinach (nf)

Ube Pancake

ube infused buttermilk pancake, mango chutney, mascarpone-chantilly, maple syrup, candied pecans (v)

Flat-Iron Steak & Eggs

6 oz grilled flat iron steak, au-poivre, garlic herb potatoes, sunny side up eggs, charred broccolini (gf, nf)

Alaskan Halibut

Pan roasted halibut, yuzu beurre blanc, grilled baby bok choy, braised morels, potato écrasée (gf, nf)

THIRD COURSE

Chef Artis' Selection of Handmade Desserts

gf – gluten free, df – dairy free, nf – nut free, v – vegetarian, vn – vegan
gf* – can be made gluten free, df* – can be made dairy free, nf* – can be made nut free,
v* – can be made vegetarian, vn* – can be made vegan

Please inform us of any food allergies or special dietary requirements.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
25% service charge is added to all guest checks. 85% of this service charge is distributed between our service staff members.
The remaining 15% is distributed between our hourly culinary employees responsible for the meal experience.

SPIRIT FREE SELECTIONS

Caffè Umbria Coffee <i>regular or decaf, unlimited</i>	8	Juice <i>orange, ruby red grapefruit or apple cranberry, pineapple or tomato</i>	8 6
Espresso <i>regular or decaf single double</i>	6 8	Milk <i>whole, low-fat, soy, almond or oat</i>	6
Cappuccino or Latte <i>+ chocolate, vanilla, caramel or peppermint</i>	8 2	Bottled Spring Water <i>small / large</i>	6/10
Matcha or Chai Latte	8	Bottled Sparkling Water <i>small / large</i>	6/10
Loose Leaf Rishi Tea <i>jasmine green, china breakfast, earl grey, chamomile, ruby oolong or peppermint</i>	8	Lemonade	8
		Iggy's Honeybrew Kombucha <i>ginger, star anise, orange or oolong jun, wildflower honey</i>	12

COCKTAILS

Field of Dreams <i>brennevin aquavit, amaro meletti, cochbi americano, chamomile, lemon, grapefruit bitters</i>	20
#loveforlotte <i>roku gin, blackberry, lemon, sparkling wine</i>	20
Mimosa <i>orange juice, treveri cellars, 'lotte', blanc de blancs</i>	15
Bloody Mary <i>vodka, tomato juice, demitri's mix, kimchi salt, lemon, onion, cornichon</i>	15
Blueberry Smash (non-alcoholic) <i>blueberry syrup, lime, soda</i>	10
Rosemary Mule (non-alcoholic) <i>rosemary syrup, lime, ginger beer</i>	10

WINES BY THE GLASS

SPARKLING

Lotte Blanc de Blanc by Treveri Cellars, <i>Yakima Valley, Washington, NV</i>	14/70
Lotte Brut Rosé by Treveri Cellars, <i>Yakima Valley, Washington, NV</i>	14/70
Mont Marçal Cava Brut Rosé, <i>Catalonia, Spain, 2021</i>	16/80
Piper-Heidsieck, <i>Cuvée Brut, Champagne, France, NV</i>	23/115

WHITE

Hillick & Hobbs by Paul Hobbs, <i>Estate Dry Riesling, Seneca Lake, New York, 2021</i>	15/75
Claris, <i>Pinot Grigio, Delle Venezie, Italy, 2023</i>	14/60
Maison Les Alexandrins, <i>Viognier, Tain-l'Hermitage, France, 2021</i>	13/65
Kettmeir, <i>Pinot Bianco, Trentino-Alto Adige, Italy, 2022</i>	13/65
Aizpurua, <i>Gertariako Txakolina, Spain, 2023</i>	14/75
Idílico, <i>Albariño, Yakima Valley, Washington, 2023</i>	14/70
Domaine Paul Buisse, <i>Sauvignon Blanc, Touraine, France, 2023</i>	15/75
Rockblock by Domaine Serene, <i>Sauvignon Blanc, Yakima, Washington, 2022</i>	18 /60
Flâneur Wines, <i>Chardonnay, Willamette Valley, Oregon, 2023</i>	20/100
Cakebread Cellars <i>Chardonnay, Napa Valley, California, 2023</i>	23/99

ROSÉ

Peyrassol La Croix Rosé, <i>Provence, 2023</i>	14/60
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RED

Bieler Père & Fils, 'La Jassine', <i>Côtes-Du-Rhône Villages, France, 2021</i>	14/70
Board Track Racer Malbec by Mark Ryan, <i>Walla Walla, Washington, 2022</i>	15/75
Vignalta, <i>Rosso Riserva, Red Blend, Euganean Hills, Italy, 2018</i>	16/80
Valle dell'Acate Il Frappato, <i>Sicily, Italy, 2022</i>	16/80
Benton-Lane, <i>Pinot Noir, Willamette Valley, Oregon, 2022</i>	19/80
Mullan Road Cellars, <i>Cabernet Sauvignon, Royal Slope, Washington, 2022</i>	22/110
Sokol Blosser Estate, <i>Pinot Noir, Dundee Hills, Oregon, 2020</i>	35/140

Long Shadow Vintners Collection, <i>Columbia Valley, Washington</i>	
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<i>Saggi, Super Tuscan Style, 2021</i>	38/175
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<i>'Featber', Cabernet Sauvignon, 2019</i>	200 (btl)
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BEERS + CIDER

CANNED

Kloud, <i>Malt Lager, South Korea</i>	8
Icicle, <i>Premium Pilsner, Washington</i>	10
Fremont, 'Sky Kraken', <i>Pale Ale, Seattle, Washington</i>	10
Georgetown, <i>Bodhizafra IPA, Washington</i>	10
Seattle Cider Co, <i>Dry Hard Cider, Washington</i>	10
Athletic, <i>Non-Alcoholic Run Wild IPA, Connecticut</i>	8
Athletic, <i>Non-Alcoholic Golden Dawn Ale, Connecticut</i>	8

DRAFT

Chuckanut, <i>Pilsner Lager, Washington</i>	10
Manny's, <i>Pale Ale, Washington</i>	10
Aslan, <i>Batch 15 IPA, Washington</i>	10
Fort George, <i>Sherman IPA, Oregon</i>	10
Silver City, <i>Red Ale, Washington</i>	10
Ruebens, <i>Robust Porter, Washington</i>	10

Charlotte

RESTAURANT & LOUNGE

Mother's Day Kids Menu

50 per child

Appetizers

Seasonal Fruit

sliced fruit, orange-blossom honey, granola (nf, gf, df)*

PB+J Stuffed French Toast Sticks

strawberry coulis, whip cream (nf)

Mains

Kids Breakfast

scrambled eggs, applewood smoked bacon, garlic potatoes, toast (nf, gf)*

Chicken and Waffles

buttermilk marinated fried chicken, 100% maple syrup, belgium waffle (nf)

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