

Charlotte

RESTAURANT & LOUNGE



PRIVATE DINING MENU



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Standard Plated Dinner: \$120 per person

Each guest selects 1 beverage + 1 menu item per course

To Share

Rustic Rye Loaf

organic butter, honeycomb, bee pollen, sea salt

First Course

Celery Root Soup

langoustine, black truffle, apple

Coffee Roasted Beet Salad

coffee kombucha beet jus, farmers cheese, wild watercress

Second Course

Chilean Sea Bass

fermented carrot, dulce seaweed, beurre monte, yogurt

Taleggio Gnocchi

sorrel, pickled grapes, confit onion, baby fennel

Smoked Duck Breast

fall squash, foie gras, foraged mushrooms, apple

Third Course

Black Sesame Cake

yogurt, mandarin, plum sorbet

Chocolate Sabayon Cake

Hazelnut praline, cognac chocolate fizz, vanilla ice cream

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Elevated Plated Dinner: \$150 per person

Each guest selects 1 beverage + 1 menu item per course

To Share

Rustic Rye Loaf

organic butter, honeycomb, bee pollen, sea salt

First Course

Celery Root Soup

langoustine, black truffle, apple

Coffee Roasted Beet Salad

coffee kombucha beet jus, farmers cheese, wild watercress

Second Course

Hamachi Crudo

Apple, butternut, ginger, Korean chili

Yam Cavatelli

uni butter, squid, candied pepitas, nduja crumble

Stone Oven Octopus

broccoli, brassicas, sunflower seeds, pickled caulilini

Third Course

Chilean Sea Bass

fermented carrot, dulce seaweed, beurre monte, yogurt

Taleggio Gnocchi

sorrel, pickled grapes, confit onion, baby fennel

A5 Wagyu New York Strip

sunchoke, foie gras, foraged mushrooms, arugula

Fourth Course

Black Sesame Cake

yogurt, mandarin, plum sorbet

Chocolate Sabayon Cake

Hazelnut praline, cognac chocolate fizz, vanilla ice cream

Menus are subject to change and listed ingredients are offered based on seasonal availability. Please inform us any food allergies or special dietary requirements.
*King County Department of Health would like to inform you that consuming raw or undercooked meats & seafood may contribute to your risk of food-borne illness.
25% service charge is added to all guest checks. 85% of this service charge is distributed directly to our service staff.
The remaining 15% is retained by the hotel.

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Cocktail Party: \$120 per person

Select 5 food items in total: complimentary replenishments as needed

Each guest receives 2 complimentary beverages from full selection

Small: (select 2)

Fruit Plate
compressed seasonal fruits

Olives and Nuts
citrus cured olives, spiced marcona almonds

Whitefish Spread
avocado espuma, smoked roe, dill pollen potato chips

Broccoli Tempura
umami beignet, taleggio, cured egg

Large: (select 2)

Charcuterie & Cheese Plate
hand crafted meats, beecher's cheese, seasonal compote, sesame crackers

Wagyu Beef Sliders
lamb bacon, raclette, spicy pickles, smoky special sauce

PNW Flatbread
foraged mushrooms, smoked onion, spruce tip, fromage blanc

Clam Flatbread
purple clams, smoked potato, skagit river bacon, clam velouté

Sweet: (select 1)

Pistachio Churros
salted caramel, chocolate

Assorted Macaroons
pastry chef's seasonal offerings

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SIGNATURE COCKTAIL MENU

#loveforlotte

roku gin, blackberry, lemon, sparkling wine

Cherries in Jeju

cherry-infused soju, jinro 24, green tea, makgeolli

Elixir of the East

vodka, cocchi americano, asian pear, lemongrass, lemon, bergamot bitters

The Rahel

vodka, mancino kopi, luxardo maraschino, chocolate bitters

Victor's Choice

thai basil-infused gin, green chartreuse, lime, egg white

King Cup

tequila, mezcal, hibiscus, lime

Holiday Campfire

buffalo trace, glogg, cinnamon, clove, anise, tonka bean, holiday spice smoke

Open Sesame

toasted sesame washed scotch, honey, ginger, lemon, ardbeg

Gold Fashioned

japanese whiskey, saffron tincture, angostura & black lemon bitters

SPIRIT FREE SELECTIONS

Pear Drop

asian pear, lemongrass, lime, soda

Rosemary Mule

rosemary syrup, lime, ginger beer

House Made Sparkling Cider

Seasonal Shrub

WINES BY THE GLASS

SPARKLING

Treveri Cellars, *Blanc de Blancs, Yakima Valley, Washington, NV*

Domaine Lingot Martin, *Gamay Rosé, Bugey-Cerdon, France, NV*

Taittinger, *'La Francaise', Brut, Champagne, France, NV*

WHITE

Avennia, *Sauvignon Blanc, Columbia Valley, Washington, 2019*

Montinore Estate, *Pinot Gris, Willamette Valley, Oregon, 2016*

Grand Moraine, *Chardonnay, Willamette Valley, Oregon, 2017*

ROSE

Chateau Miraval, *Grenache, Cotes de Provence, France, 2020*

RED

Ansel, *Pinot Noir, Willamette Valley, Oregon, 2018*

Two Vintners, *Syrah, Columbia Valley, Washington, 2018*

Amavi Cellars, *Cabernet Sauvignon, Walla Walla Valley, Washington, 2018*

BEERS + CIDERS

Kloud, *Pilsner, South Korea*

Georgetown, *Bodbiçafa, IPA, Washington*

Seapine, *Citra IPA, Washington*

Stoup, *Robust Porter, Washington*

Seattle Cider Co, *Dry Hard Cider, Washington*

Clausthaler, *non-alcoholic, Germany*

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Suite 1



Suite 2



Suite 3