

Charlotte

RESTAURANT & LOUNGE



PRIVATE DINING MENU



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Suites 1 & 2:

Three Course Plated Dinner *Each guest selects 1 menu item per course*

To Share

Rustic Rye Bread 9
local honeycomb, pacific sea salt, local butter

First

Pork Terrine 22
bacon, apricot, huckleberry

Cauliflower Soup 23
smoked black cod, local hazelnut, white sturgeon caviar, grape

Tomato Custard 24
baby zucchini, marcona almond, pickled tapioca

Second

Troll-Caught King Salmon 49
ladkes, labnah, wax bean, green chermoula

Alaskan Halibut 58
sweet onion soubise, heirloom tomato, local mushrooms

Wagyu Beef Short Rib 65
potato espuma, mustard green marmalade, grilled plum

Dessert

Black Forest Soufflé 18
chocolate, cherry sorbet, crème anglaise

Lemon Yuzu Tart 15
matcha gelato meringue, macadamia

Sweet Corn Gateaux 15
huckleberry mascarpone, browned butter, corn 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. 88% of this service charge is distributed directly to our service staff.
The remaining 12% is retained by the hotel.

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Suites 1 & 2:

Four Course Plated Dinner

Each guest selects 1 menu item per course

To Share

Rustic Rye Bread 9
local honeycomb, pacific sea salt, local butter

First

Pork Terrine 22
bacon, apricot, buckleberry

Cauliflower Soup 23
smoked black cod, local hazelnut, white sturgeon caviar, grape

Tomato Custard 24
baby zucchini, marcona almond, pickled tapioca

Second

Crispy Celery Root 21
miso, plum condiment, egg jam, herb salad

Stone Oven Octopus 32
broccoli, brassicas, sunflower seed, pickled caulilini

Saffron Cavatelli 29
razor clam, squid, parsley sofrito, shrimp cracker

Third

Troll-Caught King Salmon 49
ladkes, labnah, wax bean, green chermoula

Alaskan Halibut 58
sweet onion soubise, heirloom tomato, local mushrooms

Wagyu Beef Short Rib 65
potato espuma, mustard green marmalade, grilled plum

Dessert

Black Forest Soufflé 18
chocolate, cherry sorbet, crème anglaise

Lemon Yuzu Tart 15
matcha gelato meringue, macadamia

Sweet Corn Gateaux 15
buckleberry mascarpone, browned butter, corn ice cream

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Suite 3:

Private Lounge Menu: \$120 per person

Pre-select 5 food items in total

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

Large: (select 2)

Charcuterie & Cheese Plate

hand crafted meats, beecher's cheese, seasonal compote, olive oil crackers

Wagyu Beef Sliders

black pepper fontina, Calabrian chili, spicy pickle, brioche bun

Broccoli Tempura

umami beignet, taleggio, cured egg

Truffle Flatbread

robiola, summer truffle, farm egg, frisee

Sweet: (select 1)

Almond Raspberry Churros

salted caramel, chocolate

Assorted Macarons

pastry chef's seasonal offerings

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SIGNATURE COCKTAIL MENU

#loveforlotte

roku gin, blackberry, lemon, sparkling wine

Soju Wanna Tiki ?

yogurt soju, yuzu, raspberry, hibiscus, lemon, soda

Oh Mi Ja!

vodka, ohmija berry, watermelon, milkis foam

Elephant in the Room

vodka, mancino sakura, strawberry basil, lemon, lavender

It Got You.. Origami

empress gin, elderflower, sauternes, peach, peppercorn

Victor's Choice

rosemary gin, green chartreuse, lime, egg white

Fronds With Benefits

tequila, lime, fennel syrup, agave, mezcal rinse

Dr. Bill's Peated Daiquiri

pineapple rum, ardbeg, blueberry, lime

Insane In The Plantain

rum, cocoa nib, banana, sherry, walnut, margo chencho

Thyme & Time Again

buffalo trace bourbon, meletti, thyme, hickory smoke

Gold Fashioned

tottori japansese whiskey, saffron, black lemon, angostura

WINES BY THE GLASS

SPARKLING

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

Pierre Sparr, *Rosé, Crémant d'Alsace, Alsace, France, NV*

WHITE

Montinore Estate, *Pinot Gris, Willamette Valley, Oregon, 2020*

Avennia, *'Oliane', Sauvignon Blanc, Yakima Valley, Washington 2019*

Ponzi, *Chardonnay, Willamette Valley, Oregon, 2017*

ROSÉ

Peyrassol, *Rosé, Côtes de Provence, France, 2020*

RED

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

Sass, *Pinot Noir, Willamette Valley, Oregon, 2019*

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

BEERS + CIDERS

Kloud, *Pilsner, South Korea*

Fremont, *Sky Kraken, Pale Ale, Washington*

Georgetown, *Bodhiçafa IPA, Washington*

Pike Brewery, *Kilt Lifter, Scotch Ale, Washington*

Seattle Cider Co, *Dry Hard Cider, Washington*

Clausthaler, *non-alcoholic, lager, Germany*

SPIRIT FREE SELECTIONS

Blueberry Smash

blueberry syrup, lime, soda

Rosemary Mule

rosemary syrup, lime, ginger beer

House Made Sparkling Kombucha

Seasonal Shrub

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Suite 1



Suite 2



Suite 3