

Charlotte

RESTAURANT & LOUNGE



PRIVATE DINING MENU



Charlotte

RESTAURANT & LOUNGE

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

Kale & Broccolini Salad 17
18 month aged parmesan, caesar dressing

White Bean Soup 19
stinging nettle, bacon lardon, roasted feta

Scallop Tartare 24
rhubarb aguachile, blood orange, fennel, green garlic mousse

Second

Parmesan and Garlic Roasted Cauliflower 25
tomato saffron sauce, frisee, blood orange gremolata

Roasted Black Cod 52
acorn squash, wild rice, pine nut, pumpkin beurre blanc

Filet Mignon 65
twice baked potato purée, seasonal greens, grilled plum

Dessert

White Chocolate Chip Soufflé 18
passion fruit sorbet, yuzu crème anglaise

Matchamisu 16
white chocolate, chamomile, mascarpone, honey yakgwa cookie

Araguani Chocolate Flourless Cake 16
rose infused cream, cherry sorbet, tapioca cherry caviar

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 distributed between our hourly culinary employees responsible for the meal experience.

Charlotte

RESTAURANT & LOUNGE

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

Kale & Broccoli Salad 17
18 month aged parmesan, caesar dressing

White Bean Soup 19
stinging nettle, bacon lardon, roasted feta

Scallop Tartare 24
rhubarb aguachile, blood orange, fennel, green garlic mousse

Second

Vegetable Bolognese 24
organic spaghetti squash, shaved cauliflower, fresh basil

Foie Gras 30
pine nut, pickled huckleberry

Black Garlic Roasted Octopus 32
strawberry kosho, yuzu, parsnip, broccolini

Third

Parmesan and Garlic Roasted Cauliflower 25
tomato saffron sauce, frisee, blood orange gremolata

Roasted Black Cod 52
acorn squash, wild rice, pine nut, pumpkin beurre blanc

Filet Mignon 65
twice baked potato purée, seasonal greens, grilled plum

Dessert

White Chocolate Chip Soufflé 18
passion fruit sorbet, yuzu crème anglaise

Matchamisu 16
white chocolate, chamomile, mascarpone, boney yakgwa cookie

Araguani Chocolate Flourless Cake 16
rose infused cream, cherry sorbet, tapioca cherry caviar

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 distributed between our hourly culinary employees responsible for the meal experience.

Charlotte

RESTAURANT & LOUNGE

Suite 3 Heavy Appetizer Menu

120 per person

Pre-select 5 food items

Each guest receives 2 complimentary beverages

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

Roasted Vegetables

squash, carrots, hazelnut dukkah, sherry vinaigrette

Four Cheese Flatbread

grilled artichoke, basil pesto

Sweet: (select 1)

PB&J Churros

honey crushed peanuts, berry jelly

Assorted Macarons

pastry chef's seasonal offerings

Charlotte

RESTAURANT & LOUNGE

SIGNATURE COCKTAIL MENU

- Soju Spritz 19
soju, mancino bianco, lemon, green tea, sparkling wine
- #loveforlotte 19
roku gin, blackberry, lemon, sparkling wine
- Elephant In The Room 19
vodka, brovo pretty, strawberry basil, lemon, lavender
- It's A'Pear'ently Sweater Weather 20
gin, st. george spiced pear, pike place marketspice tea, aquavit, lemon
- A Buzzed Bee In The Baijiu 21
ming river sichuan baijiu, passionfruit liqueur, lemon, green tea, egg white, sichuan buzꝛ button
- Apples By The Bonfire 21
rittenhouse rye, foro amaro, caramel apple demarara, applewood smoke

WINES BY THE GLASS

SPARKLING

- Treveri Cellars, 'Lotte', Blanc de Blancs, Yakima Valley, Washington, NV 14/70
- Treveri Cellars, 'Lotte', Brut Rosé, Yakima Valley, Washington, NV 14/70
- Pierre Sparr, Brut Rosé, Crémant d'Alsace, Alsace, France, NV 18/90

WHITE

- Pierre Sparr, Riesling, Alsace, France, 2021 14/70
- Avennia, 'Oliane', Sauvignon Blanc, Yakima Valley, Washington 2021 16/80
- Ponzi, Chardonnay, Willamette Valley, Oregon, 2019 18/90

ROSÉ

- Peyrassol, 'Les Commandeurs,' Rosé, Côtes de Provence, France, 2021 15/75

RED

- Rambeaux, Pinot Noir, Willamette Valley, Oregon, 2019 19/95
- Board Track Racer, Malbec, Red Mountain, Washington, 2020 15/75
- Two Vintners, Syrah, Columbia Valley, Washington, 2020 16/80

BEERS + CIDERS

- Kloud, Premium Pilsner, South Korea 8
- Icicle, Premium Pilsner, Washington 10
- Fremont, Sky Kraken, Pale Ale, Washington 10
- Georgetown, Bodbizafa IPA, Washington 10
- Seattle Cider, Dry Hard Cider, Washington 10
- Clausthaler, Non-Alcoholic Lager, Germany 8

SPIRIT FREE SELECTIONS

- Blueberry Smash 10
blueberry syrup, lime, soda
- Rosemary Mule 10
rosemary syrup, lime, ginger beer
- Seasonal Shrubs 8

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 distributed between our hourly culinary employees responsible for the meal experience.

Charlotte

RESTAURANT & LOUNGE



Suite 1



Suite 2



Suite 3