

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

Rigatoni 21
celeriac bolognese, brown butter crumbs

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

Salmon Tartare 24
cucumber, caviar, radish

Second

Dry-Aged Lan-Roc Porkchop 48
melon barbecue sauce, collard green, corn

Halibut 58
sweet onion soubise, heirloom tomato, local mushrooms

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

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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

Rigatoni 21
celeriac bolognese, brown butter crumbs

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

Salmon Tartare 24
cucumber, caviar, radish

Second

Fois Gras 22
pine nut, hearts of palm

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

Nori Radiatore 29
dungeness crab, yuzu kosho, shishito pepper

Third

Dry-Aged Lan-Roc Porkchop 48
melon barbecue sauce, collard green, corn

Halibut 58
sweet onion soubise, heirloom tomato, local mushrooms

Prime Natural Ribeye 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

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Suite 3:

Private Lounge 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

Broccoli Tempura

umami beignet, taleggio, cured egg

Truffle Flatbread

robiola, summer truffle, farm egg, frisee

Sweet: (select 1)

Chocolate Marshmallow 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

Elephant in the Room

vodka, mancino sakura, strawberry basil, lemon, lavender

Victor's Choice

rosemary gin, green chartreuse, lime, egg white

Pumpkin Spice Lotte

vodka, cold brew, pumpkin spice simple syrup, kabocha foam

Orange You Glad You're Here

tequila, market spice cinnamon orange tea, fast penny americano bianca, lemon

Dr. Bill's Peated Daiquiri

pineapple rum, ardbeg, blueberry, lime

Chai Rye In the Sky

chai infused rittenhouse rye, amaro montenegro, wildflower honey, orange bitters, hickory smoke

Gold Fashioned

japanese 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*

Moet & Chandon, *Brut, Champagne, France, NV*

WHITE

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

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

Penner Ash, *Riesling, McMinnville, 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, *Bodhižafa IPA, Washington*

Seattle Cider, *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