

# Charlotte

RESTAURANT & LOUNGE



## PRIVATE DINING MENU



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## 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. 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.

# 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*

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## 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*

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## SIGNATURE COCKTAIL MENU

- Soju Spritz 19  
*soju, mancino bianco, lemon, green tea, sparkling wine*
- Mint To Be Watermelon 19  
*rum, lime, lemon liqueur, aperol, watermelon, mint*
- #loveforlotte 19  
*roku gin, blackberry, lemon, sparkling wine*
- Elephant In The Room 19  
*vodka, brovo pretty, strawberry basil, lemon, lavender*
- Orange You Glad You're Here 19  
*tequila, market spice cinnamon orange tea, fast penny americano bianca, lemon*
- You Give Me Butterflies 19  
*gin, sauternes, brovo american aperitivo, lemon, blood orange cordial*
- Feel The A'Peel 20  
*rittenhouse rye, china china, banana, tiki bitters, cherry 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

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Suite 1



Suite 2



Suite 3