

Charlotte

RESTAURANT & LOUNGE

NEW YEARS EVE PRIX-FIXE

125 per person

AMUSE-BOUCHE

Pan Seared Scallop

parsnip puree, pickled tomato, supreme citrus, bonito soy glaze, crispy prosciutto (gf, nf)

FIRST

Scottish Cold Smoked Salmon Salad

cucumber, yellow pepper, frisee, endive, caviar, honey dijon dressing (gf, df, nf)

SECOND

Crab Bisque

dungeness crab rillette, roasted pepper relish, yuzu crème fraiche, crab furikake (nf)

THIRD

choice of

Braised Short Rib

mushroom risotto, puffed beef tendon, kalbi jus (nf, df)

Pan Seared Arctic Char

romanesco, fire roasted pepper, celeriac, asparagus, saffron beurre blanc (nf)

Sweet Chili Roasted Octopus

charred tomato, fingerling potato, citrus crème fraiche, sweet chili vinaigrette (nf, df)

PALATE CLEANSER

Su-Jung-Gwa

cinnamon, pine nuts (gf, df, v, vn)

DESSERT

24k Gold Chocolate Pop Rock Cake

(nf)

gf – gluten free, df – dairy free, nf – nut free, v – vegetarian, vn – vegan

gf* – can be made gluten free, df* – can be made dairy free, nf* – can be made nut free,

v* – can be made vegetarian, vn* – can be made vegan

Please inform us of any food allergies or special dietary requirements.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% service charge is added to all guest checks. 85% of this service charge is distributed between our service staff members.
The remaining 15% is distributed between our hourly culinary employees responsible for the meal experience.

SIGNATURE COCKTAILS

- Soju Spritz 19
soju, salers aperitif, makrut lime oleo, lime yuzu soda
- #loveforlotte 20
roku gin, blackberry, lemon, sparkling wine
- Strawberry Fields Forever 20
crop organic artisanal vodka, brovo pretty, strawberry basil, lemon, lavender
- A Buzzed Bee In The Baijiu** 21
ming river sichuan baijiu, passionfruit liqueur, lemon, green tea, egg white, sichuan buzǎ button
- Smokey Blues 24
mg botanical mezcal, italicus, lime, blueberry
- Same Same But Different 25
sông cái floral gin, breckenridge bitter, mancino bianco, thai herb infusion
- The Mole And Maguey 25
siete misterios mezcal, siete leguas reposado tequila, xila liquor, demerara, mole bitters, chocolate bitters
- Gold Fashioned 23
japanese whiskey, saffron, black lemon, angostura

CANNED BEERS + CIDER

- Kloud, *Malt Lager, South Korea* 10
- Icicle, *Premium Pilsner, Washington* 10
- Fremont, *Sky Kraken, Pale Ale, Washington* 10
- Georgetown, *Bodhizafa IPA, Washington* 10
- Seattle Cider, *Dry Hard Cider, Washington* 10
- Athletic, *Non-Alcoholic Run Wild IPA, Connecticut* 8
- Athletic, *Non-Alcoholic Golden Dawn Ale, Connecticut* 8

DRAFT BEERS

- Boneyard, *RPM IPA, Oregon* 10
- Chuckanut, *Pilsner Lager, Washington* 10
- Fort George, *Magnetic Fields Hazy IPA, Oregon* 10
- Fort George, *Sherman IPA, Oregon* 10
- Georgetown, *Johnny Utah Pale, Washington* 10
- Reubens, *Robust Porter, Washington* 10

SPIRIT FREE SELECTIONS

- It's Got a Kick and I Don't Carrot All 15
pathfinder, carrot, lemon, honey ginger syrup, jalapeño
- AmericaNo 12
giffard aperitif, pathfinder, soda
- Blueberry Smash 10
blueberry syrup, lime, soda
- Rosemary Mule 10
rosemary syrup, lime, ginger beer
- Iggy's Honeybrew Kombucha 12
ginger, star anise, orange or oolong jun, wildflower honey

WINES BY THE GLASS

SPARKLING

- Treveri Cellars, 'Lotte', *Blanc de Blancs, Yakima Valley, WA* 14/70
- Treveri Cellars, 'Lotte', *Brut Rosé, Yakima Valley, WA* 14/70
- Albert Bichot, *Crémant de Bourgogne, Brut Rosé, Burgundy, FR* 16/80
- Piper-Heidsieck, *Cuvée Brut, Champagne, FR* 23/115

WHITE

- Les Rocailles Apremont, *Vin de Savoie, FR* 2021 13/65
- Maison Les Alexandrins, *Viognier, Tain-l'Hermitage, FR, 2021* 13/65
- Kettmeir, *Pinot Bianco, Trentino-Alto Adige, IT, 2022* 13/65
- Idilico, *Albariño, Yakima Valley, WA, 2023* 14/70
- Aizpurua, *Gertariako Txakolina, ES, 2023* 14/75
- Hillick & Hobbs, *Estate Dry Riesling, Seneca Lake, NY, 2021* 15/75
- Domaine Paul Buisse, *Sauvignon Blanc, Touraine, FR, 2023* 15/75
- Flâneur Wines, *Chardonnay, Willamette Valley, OR, 2023* 20/100
- Black Stallion Winery, *Chardonnay, Los Carneros, CA, 2022* 16/80

ROSÉ

- Fattoria Sardi, '12 *Primavere*, *Rosé, Tuscany, IT, 2022* 14/70

RED

- Sokol Blosser, *Redland Cuveé, Pinot Noir, Willamette, OR, 2022* 19/95
- Corazon del Sol, *Malbec, Los Chacayes, Uco Valley, ARG, 2020* 15/75
- Bieler Père & Fils, 'La Jassine', *Côtes-Du-Rhône Villages, FR, 2021* 14/70
- Borgogno, *Barbera d'Alba, Piedmont, IT, 2020* 16/80
- Valle dell'Acate Il Frappato, *Sicily, IT, 2022* 16/80
- Mullen Road Cellars, *Cabernet Sauvignon, Royal Slope, WA, 2021* 22/110

DESSERT

- Croft Reserve, *Tawny Port, PT* 14
- Chateau Grillon, *Sauternes, 2020* 16/64 (375ml)
- The Rare Wine Company, *Historic Series Madiera, PT* *Charleston Sercial* 16
- Boston Bual* 16
- New York Malmsey* 16
- Taylor Fladgate, *20 Year, Tawny Port, PT* 18
- Donnafugata, *Ben Ryé, Passito di Pantelleria, Sicily, IT, 2021* 20
- Fonseca, *Vintage Port, PT, 2017* 25
- W. & J. Graham's, *40 Year, Old Tawny Port, PT* 45
- Inniskillin, *Vidal Icewine, Niagara-On-The-Lake, CA, 2019* 30