

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

Grilled Broccolini Salad 17
baby kale, 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

Miso Eggplant Katsu 25
date condiment, yuzu kosho aioli, frisee and kimchi salad

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

Filet Mignon 65
twice baked potato purée, mustard green, grilled plum

Dessert

Lemon Yuzu Tart 15
matcha gelato meringue, macadamia

Hazelnut Chocolate Ganache Gateaux 16
whiskey, vanilla bean ice cream, sugar wafer

Espresso White Chocolate Soufflé 18
mascarpone ice cream, nitro cold brew crème anglaise

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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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

Grilled Broccolini Salad 17
baby kale, 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

Pappardelle 24
mushroom, celery root alfredo, anise, parmesan

Foie Gras 30
pine nut, pickled huckleberry

Black Garlic Roasted Octopus 32
strawberry kosho, yuzu, sunchoke, caulilini

Third

Miso Eggplant Katsu 25
date condiment, yuzu kosho aioli, frisee and kimchi salad

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

Filet Mignon 65
twice baked potato purée, mustard green, grilled plum

Dessert

Lemon Yuzu Tart 15
matcha gelato meringue, macadamia

Hazelnut Chocolate Ganache Gateaux 16
whiskey, vanilla bean ice cream, sugar wafer

Espresso White Chocolate Soufflé 18
mascarpone ice cream, nitro cold brew crème anglaise

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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
- #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

- Avennia, 'Oliane', Sauvignon Blanc, Yakima Valley, Washington 2021 16/80
- Weingut Reichsrat Von Buhl, 'Armand', Riesling, Palatinate, Germany, 2021 17/85
- Ponzi, Chardonnay, Willamette Valley, Oregon, 2019 18/90

ROSÉ

- Miraval, Rosé, Côtes de Provence, France, 2021 15/75

RED

- Board Track Racer, Malbec, Red Mountain, Washington, 2020 15/75
- Two Vintners, Syrah, Columbia Valley, Washington, 2020 16/80
- Sass, Pinot Noir, Willamette Valley, Oregon, 2021 18/90

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, 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