

# Charlotte

RESTAURANT & LOUNGE



## PRIVATE DINING MENU



# Charlotte

RESTAURANT & LOUNGE

## 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

Grilled Broccolini Salad 17  
*baby kale, 18 month aged parmesan, caesar dressing*

Roasted Squash Bisque 19  
*candied walnut crema, lingonberry, brown butter*

New York Strip Carpaccio 21  
*shaved kimchi fennel, pickled apple, scallion, soy-cured egg*

#### Second

Pappardelle 28  
*foraged mushroom, celery root alfredo, anise, parmesan*

Roasted Black Cod 52  
*heirloom squash, wild rice, 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.

# Charlotte

RESTAURANT & LOUNGE

## 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

Grilled Broccolini Salad 17  
*baby kale, 18 month aged parmesan, caesar dressing*

Roasted Squash Bisque 19  
*candied walnut crema, lingonberry, brown butter*

New York Strip Carpaccio 21  
*shaved kimchi fennel, pickled apple, scallion, soy-cured egg*

#### Second

Fois Gras 22  
*pine nut, pickled huckleberry*

Nori Radiatore 29  
*dungeness crab, yuzu kosho, shishito, brown butter crumb*

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

#### Third

Pappardelle 28  
*foraged mushroom, celery root alfredo, anise, parmesan*

Roasted Black Cod 52  
*heirloom squash, wild rice, 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:

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*

#### Roasted Vegetables

*squash, carrots, hazelnut dukkah, sherry vinaigrette*

#### Four Cheese Flatbread

*grilled artichoke, basil pesto*

### 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*

It Got You.. Origami

*empress gin, elderflower, sauternes, peach, peppercorn*

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*

Gold Fashioned

*japanese whiskey, saffron, black lemon, angostura*

## WINES BY THE GLASS

### SPARKLING

Treveri Cellars, *Blanc de Blancs, Yakima Valley, Washington, NV*

Treveri Cellars, *'Lotte' Brut Rosé, Yakima Valley, Washington, NV*

Pierre Sparr, *Rosé, Crémant d'Alsace, Alsace, 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, 2020*

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, *Bodbizafa 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