

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 parmesan, caesar dressing

Roasted Butternut Soup 19
red beans, pine nuts, crème fraîche, herb oil

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

Chilean Sea Bass 52
acorn squash, wild rice, pine nuts, pumpkin beurre blanc

Filet Mignon** 65
twice baked potato purée, seasonal greens, grilled plum

Dessert

Lemon Yuzu Caramel Tart 16
market fruit, meringue kisses, pistachio gelato

Araguani Chocolate Flourless Cake 16
rose infused cream, cherry sorbet, tapioca cherry caviar

Red Velvet Cake 16
white chocolate, chamomile, fromage blanc mousse

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. 85% of this service charge is distributed directly to our service staff.
The remaining 15% 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

Kale & Broccoli Salad 17
18 month aged parmesan, caesar dressing

Roasted Butternut Soup 19
red beans, pine nuts, crème fraîche, herb oil

Scallop Tartare** 24
rhubarb aguachile, blood orange, fennel, green garlic mousse

Second

Vegetable Bolognese 24
organic spaghetti squash, shaved cauliflower, fried basil

Seared Foie Gras** 30
pine nuts, 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

Chilean Sea Bass 52
acorn squash, wild rice, pine nuts, pumpkin beurre blanc

Filet Mignon** 65
twice baked potato purée, seasonal greens, grilled plum

Dessert

Lemon Yuzu Caramel Tart 16
market fruit, meringue kisses, pistachio gelato

Araguani Chocolate Flourless Cake 16
rose infused cream, cherry sorbet, tapioca cherry caviar

Red Velvet Cake 16
white chocolate, chamomile, fromage blanc mousse

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Suite 3 Heavy Appetizer Menu

120 per person

Each guest receives 2 complimentary beverages

Small: (select 2)

Fruit Plate

compressed seasonal fruits

Olives and Nuts

citrus cured olives, assorted nuts

Puffed Rice Chips

ssamjang aioli

Large: (select 4)

Charcuterie & Cheese Plate

hand crafted meats, beecher's cheese, seasonal compote, crackers

Wagyu Beef Sliders

black pepper fontina, calabrian chili, spicy pickle, brioche bun

Grilled Prawn Skewers

smoky onion barbecue sauce, spruce, lime wedge

Roasted Vegetables

hazelnut dukkah, sherry vinaigrette

Four Cheese Flatbread

grilled artichoke, basil pesto

Sweet:

Assorted Mini Desserts

pastry chef's seasonal offerings

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SIGNATURE COCKTAIL MENU

- Soju Spritz 19
soju, mancino bianco, lemon, green tea, sparkling wine
- #loveforlotte 20
roku gin, blackberry, lemon, sparkling wine
- Elephant In The Room 20
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 buzꝛ button
- Apples By The Bonfire 21
rittenhouse rye, foro amaro, caramel apple demarara, applewood 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
- Albert Bichot, Crémant de Bourgogne, Brut Rosé, Burgundy, France, NV 16/80

WHITE

- Pierre Sparr, Riesling, Alsace, France, 2021 14/70
- Avennia, 'Oliane', Sauvignon Blanc, Yakima Valley, Washington 2022 16/80
- Ponzi, Chardonnay, Willamette Valley, Oregon, 2021 18/90

ROSÉ

- Peyrassol, 'Les Commandeurs,' Rosé, Côtes de Provence, France, 2021 15/75

RED

- Rambeaux, Pinot Noir, Willamette Valley, Oregon, 2021 19/95
- Board Track Racer, Malbec, Red Mountain, Washington, 2021 15/75
- Two Vintners, Syrah, Columbia Valley, Washington, 2021 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

- It Beets the Booze 15
pathfinder hemp and root, fresh beet juice, lemon, blackberry
- 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