

Charlotte

RESTAURANT & LOUNGE

THANKSGIVING PRIX-FIXE

125 per person

AMUSE-BOUCHE

Pumpkin Hummus
honey crisp apple, toasted pepitas, agrumato

BREAD COURSE

Cornbread
amber honey butter

FIRST

Shaved Brussels Sprout Salad
roasted chestnut, fried potato, cranberry vinaigrette

SECOND

Butternut Squash Carrot Soup
herbed stuffing, carrot gaufrettes, crème

THIRD

Crispy Green Bean
chasseur, beecher's cheese, crispy shallots

FOURTH

choice of

Turkey Roulade
mushroom gravy, cranberry relish, crispy herbs

Seared Wild Salmon
turnip, beets, cauliflower, yuzu crème, bouillabaisse foam

Braised Short Rib
persimmons, fennel, winter squash

Grilled Cabbage Steak
vegan parmesan risotto, broccoli, calabrian chili, bread crumbs

DESSERT

choice of

Caramelized Pumpkin Pie
pumpkin-spiced white chocolate cream, orange graham cracker, sugared cranberries (nf)

Apple Galette
vanilla bean ice cream, salted caramel, red peppercorn streusel (nf, v)

Tiramisu Nut Slice
(gf, df)

Banana Sorbet
(gf, df, 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

La Vida Piña 20

stoli chamoy vodka, plantation o.f.t.d rum, lime, pineapple mint, fire tincture

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

sóng 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

Madame Midorrible 18

midori, pueblo viejo tequila, orgeat, lemon, egg white, butterfly pea blossom

CANNED BEERS + CIDER

Kloud, Malt Lager, South Korea 10

Icicle, Premium Pilsner, Washington 10

Fremont, Sky Kraken, Pale Ale, Washington 10

Georgetown, Bodhiçafa 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, 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

Piper-Heidsieck, Cuvée Brut, Champagne, France, NV 23/115

WHITE

Les Rocailles Apremont, Vin de Savoie, France 2021 13/65

Maison Les Alexandrins, Viognier, Tain-l'Hermitage, France, 2021 13/65

Kettmeir, Pinot Bianco, Trentino-Alto Adige, Italy, 2022 13/65

Idilico, Albariño, Yakima Valley, Washington, 2023 14/70

Aizpurua, Gertariako Txakolina, Spain, 2023 14/75

Hillick & Hobbs by Paul Hobbs, Estate Dry Riesling, Seneca Lake, New York, 2021 15/75

Domaine Paul Buisse, Sauvignon Blanc, Touraine, France, 2023 15/75

Flâneur Wines, Chardonnay, Willamette Valley, Oregon, 2023 20/100

Black Stallion Estate Winery, Chardonnay, Los Carneros, California, 2022 16/80

ROSÉ

Fattoria Sardi, '12 Primavera', Rosé, Tuscany, Italy, 2022 14/70

RED

Sokol Blosser, Redland Cuveé, Pinot Noir, Willamette Valley, Oregon, 2022 19/95

Corazon del Sol, Malbec, Los Chacayes, Uco Valley, Argentina 2020 15/75

Bieler Père & Fils, 'La Jassine', Côtes-Du-Rhône Villages, France, 2021 14/70

Borgogno, Barbera d'Alba, Piedmont, Italy, 2020 16/80

Valle dell'Acate Il Frappato, Sicily, Italy, 2022 16/80

Mullen Road Cellars, Cabernet Sauvignon, Royal Slope, Washington, 2021 22/110

DESSERT

Croft Reserve, Tawny Port, Portugal 14

Chateau Grillon, Sauternes, 2020 16/64 (375ml)

The Rare Wine Company, Historic Series Madiera, Charleston Sercial, Portugal 16

The Rare Wine Company, Historic Series Madiera, Boston Bual, Portugal 16

The Rare Wine Company, Historic Series Madiera, New York Malmsey, Portugal 16

Taylor Fladgate, 20 Year, Tawny Port, Portugal 18

Donnafugata, Ben Ryé, Passito di Pantelleria, Sicily, Italy, 2021 20

Fonseca, Vintage Port, Portugal, 2017 25

W. & J. Graham's, 40 Year, Old Tawny Port, Portugal 45

Inniskillin, Vidal Icewine, Niagara-On-The-Lake, Ontario, Canada, 2019 30