

# Charlotte

RESTAURANT & LOUNGE



## PRIVATE DINING MENU



# Charlotte

RESTAURANT & LOUNGE

## Three Course Plated Dinner

*Available in all private dining rooms*

### To Share

Rustic Rye Bread 9  
*local honeycomb, pacific sea salt, local butter (nf, v, df\*, vn\*)*

### First choice of

Potato Leek Soup 16  
*roasted pepper relish, pine nuts, crispy garlic (df, v, vn, nf\*)*

Gem Lettuce Medley Green Goddess Caesar 20  
*shaved easter egg radish, crispy shallots, cured egg yolk, everything bagel seasoning (gf, df, nf, v, vn\*)*

Grilled Asparagus & Smoked Tonnato Salad 22  
*smoked halibut, spring english peas, fried artichokes (gf, df, nf)*

### Second choice of

Seared Local Halibut 57  
*ancient grain tabbouleh, grilled artichoke, fine herbs, miso beurre blanc, onion top oil (nf, gf\*, df\*)*

Grilled Filet Mignon\*\* 66  
*bone marrow pavé, spring pea purée, kale, rapini, dry aged jus, beef tendon puffs (gf, nf, df\*)*

Vegetable Bourguignon 30  
*potato mousseline, roasted root vegetables, grilled broccolini, wild mushrooms, caramelized onion glace (gf, df, nf, v, vn)*

### Dessert choice of

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

Araguani Chocolate Flourless Cake 16  
*rose infused cream, cherry sorbet, tapioca cherry caviar (gf, nf, v)*

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

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.

# Charlotte

RESTAURANT & LOUNGE

## Four Course Plated Dinner

*Available in all private dining rooms*

### To Share

Rustic Rye Bread 9  
*local honeycomb, pacific sea salt, local butter (nf, v, df\*, vn\*)*

### First

choice of

Potato Leek Soup 16  
*roasted pepper relish, pine nuts, crispy garlic (df, v, vn, nf\*)*

Gem Lettuce Medley Green Goddess Caesar 20  
*shaved easter egg radish, crispy shallots, cured egg yolk, everything bagel seasoning (gf, df, nf, v, vn\*)*

Grilled Asparagus & Smoked Tonnato Salad 22  
*smoked halibut, spring english peas, fried artichokes (gf, df, nf)*

### Second

choice of

Parmesan and Garlic Roasted Cauliflower 19  
*tomato saffron sauce, frisee, blood orange gremolata (gf, nf, v)*

Black Garlic Roasted Octopus 32  
*strawberry kosho, yuzu, sunchoke, broccolini (gf, nf, df)*

Seared Foie Gras\*\* 34  
*corn bread waffle, maple bacon jam, cotton candy grapes, fig gastrique, parmesan popcorn (nf)*

### Third

choice of

Seared Local Halibut 57  
*ancient grain tabbouleh, grilled artichoke, fine herbs, miso beurre blanc, onion top oil (nf, gf\*, df\*)*

Grilled Filet Mignon\*\* 66  
*bone marrow pavé, spring pea purée, kale, rapini, dry aged jus, beef tendon puffs (gf, nf, df\*)*

Vegetable Bourguignon 30  
*potato mousseline, roasted root vegetables, grilled broccolini, wild mushrooms, caramelized onion glaze (gf, df, nf, v, vn)*

### Dessert

choice of

Lemon Yuzu Caramel Tart 16  
*market fruit, meringue kaisers, pistachio gelato*

Araguani Chocolate Flourless Cake 16  
*rose infused cream, cherry sorbet, tapioca cherry caviar (gf, nf, v)*

Red Velvet Cake 16  
*white chocolate, chamomile, fromage blanc mousse (nf)*

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

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## Suite 3 Heavy Appetizer Menu

120 per person

*Each guest receives 2 complimentary beverages from the options on page 5*

### 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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## Beverages

### Signature Cocktails

- Soju Spritz 19  
*soju, mancino bianco, lemon, green tea, sparkling wine*
- #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, lime, green tea, egg white, sichuan buxian button*
- Gold Fashioned 23  
*japanese whiskey, saffron, black lemon, angostura*

### 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

- 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
- 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
- Board Track Racer, Malbec, Red Mountain, Washington, 2021 15/75
- Powers, Syrah, Columbia Valley, Washington, 2019 14/70

### Beers & Ciders

- Kloud, Malt Lager, South Korea 10
- Icicle, Premium Pilsner, Washington 10
- Fremont, Sky Kraken, Pale Ale, Washington 10
- Georgetown, Bodbizafa 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

### 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*

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