

Charlotte

RESTAURANT & LOUNGE



PRIVATE DINING MENU



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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

French Spring Onion Soup 16
confit onion, herbed croutons, chicken stock, swiss cheese, parmigiano reggiano tuile (nf, gf)*

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

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

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, purple kale, rapini, dry aged jus, beef tendon puffs (gf, nf, df)*

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.

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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

French Spring Onion Soup 16

confit onion, herbed croutons, chicken stock, swiss cheese, parmigiano reggiano tuile (nf, gf)*

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)

Seared Foie Gras** 30

pine nuts, pickled huckleberry (gf, df)

Black Garlic Roasted Octopus 32

strawberry kosho, yuzu, sunchoke, broccolini (gf, nf, df)

Third

choice of

Vegetable Bourguignon 30

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

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, purple kale, rapini, dry aged jus, beef tendon puffs (gf, nf, df)*

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

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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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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 buzǎ button
- Orange You Glad You're Here 20
arette bianco tequila, fast penny americano bianca, lemon, market spice, orange bitters

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
- Roc de l'Abbaye, Sauvignon Blanc, Val De Loire, France, 2022 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

- Rambeaux, Pinot Noir, Willamette Valley, Oregon, 2021 19/95
- Board Track Racer, Malbec, Red Mountain, Washington, 2021 15/75
- Powers, Syrah, Columbia Valley, Washington, 2019 14/70

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's Got a Kick and I Don't Carrot All 15
pathfinder hemp and root, carrot juice, lemon, market spice tea, jalapeño
- Blueberry Smash 10
blueberry syrup, lime, soda
- Rosemary Mule 10
rosemary syrup, lime, ginger beer
- Seasonal Shrub 8
- Iggy's Honeybrew Kombucha 12
ginger, star anise, orange or oolong jun, wildflower honey

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