

Charlotte

RESTAURANT & LOUNGE

NEW YEARS EVE PRIX-FIXE

125 per person

ELEVATED ADD-ON

The Caviar Egg

scrambled egg, lime crème fraîche, white sturgeon caviar (nf, gf) +25

AMUSE-BOUCHE

Mushroom & Goat Cheese

blood orange, pickled mustard, dill (gf, nf, v)

BREAD

Lotte's Baker French Baquette

honeycomb butter, fleur de sel (nf)

FIRST

Chicories & Wine Poached Pear

endive, frisee, shaved fennel, roquefort blue cheese, candied walnuts, citrus vinaigrette (v)

SECOND

Crab Bisque

dungeness crab rilette, roasted pepper relish, yuzu crème fraîche, furikake (nf)

THIRD

choice of

Braised Short Rib

mushroom risotto, puffed beef tendon, kalbi jus (nf, df)

top your short rib with 2oz seared foie gras +20

Pan Seared King Salmon

smoked celeriac puree, brown butter delicata squash, charred escarole, calamansi agrodolce (nf)

Winter Greens Ravioli

roasted maitake mushroom, herb parmesan crumble, honey poached cranberry (v, nf)

shaved burgundy truffle to any dish +25

PALATE CLEANSER

Su-Jung-Gwa

cinnamon, pine nuts (gf, df, v, vn)

DESSERT

24k Gold Chocolate Pop Rock Cake

(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.

Charlotte

RESTAURANT & LOUNGE

NEW YEARS EVE VEGETARIAN PRIX-FIXE

140 per person

AMUSE-BOUCHE

Mushroom & Goat Cheese
blood orange, pickled mustard, dill (gf, nf, v)

BREAD

Lotte's Baker French Baquette
honeycomb butter, fluer de sel (nf)

FIRST

Chicories & Wine Poached Pear
endive, frisee, roquefort blue cheese, candied walnuts, citrus vinaigrette (v)

SECOND

Cream of Mushroom Soup
garlic, black truffle, melba toast

THIRD

Beet Wellington
miso duxelle, salt baked beets, grilled rainbow carrot, caramelized onion glaze, brown butter sage

PALATE CLEANSER

Su-Jung-Gwa
cinnamon, pine nuts (gf, df, v, vn)

DESSERT

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

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
Jolly Java 20
cognac, melletti cioccolato, giffard banana, allspice dram, holiday spiced demerara, coffee, whipped cream
A Buzzed Bee In The Baijiu** 21
ming river sichuan baijiu, passionfruit liqueur, lemon, green tea, egg white, sichuan buzg button
Merry Mai Tai 23
white & agricole rum, pecan macadamia orgeat, pineapple rum float, lime, honey cranberry foam, candy cane snow
Smokey Blues 24
mg botanical mezcal, italicus, lime, blueberry
Same Same But Different 25
sông 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

CANNED BEERS + CIDER

- Kloud, Malt Lager, South Korea 10
Icicle, Premium Pilsner, Washington 10
Fremont, Sky Kraken, Pale Ale, Washington 10
Georgetown, Bodhizafa 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, WA 14/70
Treveri Cellars, 'Lotte', Brut Rosé, Yakima Valley, WA 14/70
Albert Bichot, Crémant de Bourgogne, Brut Rosé, Burgundy, FR 16/80
Piper-Heidsieck, Cuvée Brut, Champagne, FR 23/115

WHITE
Les Rocailles Apremont, Vin de Savoie, FR 2021 13/65
Maison Les Alexandrins, Viognier, Tain-l'Hermitage, FR, 2021 13/65
Kettmeir, Pinot Bianco, Trentino-Alto Adige, IT, 2022 13/65
Idilico, Albariño, Yakima Valley, WA, 2023 14/70
Aizpurua, Gertariako Txakolina, ES, 2023 14/75
Hillick & Hobbs, Estate Dry Riesling, Seneca Lake, NY, 2021 15/75
Domaine Paul Buisse, Sauvignon Blanc, Touraine, FR, 2023 15/75
Flâneur Wines, Chardonnay, Willamette Valley, OR, 2023 20/100
Black Stallion Winery, Chardonnay, Los Carneros, CA, 2022 16/80

ROSÉ
Peyrassol, 'Les Commandeurs', Côtes de Provence, FR, 2021 14/70

RED
Sokol Blosser, Redland Cuvée, Pinot Noir, Willamette, OR, 2023 19/95
Corazon del Sol, Malbec, Los Chacayes, Uco Valley, ARG, 2020 15/75
Bieler Père & Fils, 'La Jassine', Côtes-Du-Rhône Villages, FR, 2021 14/70
Borgogno, Barbera d'Alba, Piedmont, IT, 2020 16/80
Valle dell'Acate Il Frappato, Sicily, IT, 2022 16/80
Mullen Road Cellars, Cabernet Sauvignon, Royal Slope, WA, 2021 22/110

DESSERT
Croft Reserve, Tawny Port, PT 14
Chateau Grillon, Sauternes, 2020 16/64 (375ml)
The Rare Wine Company, Historic Series Madiera, PT Charleston Sercial 16
Boston Bual 16
New York Malmsey 16
Taylor Fladgate, 10 Year, Tawny Port, PT 15
Taylor Fladgate, 20 Year, Tawny Port, PT 18
Donnafugata, Ben Ryé, Passito di Pantelleria, Sicily, IT, 2021 20
Fonseca, Vintage Port, PT, 2017 25
W. & J. Graham's, 40 Year, Old Tawny Port, PT 45
Inniskillin, Vidal Icewine, Niagara-On-The-Lake, CA, 2019 30

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 retained by the hotel.