

# Charlotte

RESTAURANT & LOUNGE

## CHRISTMAS PRIX-FIXE

125 per person

### FOR THE TABLE

Shigoku Oysters In The Half Shell  
*dashi granita, lemon half dozen (gf, df, nf) +18*

### AMUSE-BOUCHE

Parsnip Celeriac Fritter  
*roasted garlic, fresh crème, parsnip chip (nf, vn\*)*

### BREAD COURSE

Brioche Bun  
*honeycomb butter (nf)*

### FIRST

Chicory Caesar Salad  
*arugula, treviso, pomegranate, citrus segments, parmesan bread crumbs (nf, v)*

### SECOND

Seared Sea Scallop  
*parsnip puree, king oyster mushroom, bacon emulsion, honey poached cranberries (gf, nf)*

### THIRD

Winter Squash Soup  
*roasted squash, candied pecans, crispy ginger (gf, df, v, vn)*

### FOURTH

choice of

Blue Cheese Crusted Ribeye  
*delicata squash, winter greens, blue cheese mornay sauce (nf)*  
*5oz miyazaki japanese A5 wagyu +40*

Smoked Miso Black Cod  
*japanese purple yam, bok choy, yuzu glaze, daikon sprouts (gf, df, nf)*

Wild Mushroom Risotto  
*garlic roasted rainbow carrots, vegan parmesan, puffed rice (gf, nf, df, v, vn)*

*Shaved burgundy truffle to any dish +25*

### DESSERT

choice of

Chestnut Mont Blanc Tart  
*cranberry foam, 24k gold, saffron orange candy (contains alcohol)*

Cardamom Dark Chocolate Spice Cake  
*peppermint bark, eggnog espresso cream (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

## VEGETARIAN CHRISTMAS PRIX-FIXE

125 per person

### AMUSE-BOUCHE

Parsnip Celeriac Fritter  
*roasted garlic, fresh crème, parsnip chip (nf, vn\*)*

### BREAD COURSE

Brioche Bun  
*honeycomb butter (nf)*

### FIRST

Chicory Caesar Salad  
*arugula, pomegranate, citrus segments, parmesan bread crumbs (nf, v)*

### SECOND

Braised Daikon  
*parsnip puree, smoked king oyster mushroom, honey poached cranberries (gf, nf)*

### THIRD

Winter Squash Soup  
*roasted squash, candied pecans, crispy ginger (gf, df, v, vn)*

### FOURTH

choice of

Wild Mushroom Risotto  
*garlic roasted rainbow carrots, vegan parmesan, puffed rice (gf, nf, df, v, vn)*

*Shaved burgundy truffle to any dish +25*

### DESSERT

choice of

Chestnut Mont Blanc Tart  
*cranberry foam, 24k gold, saffron orange candy (contains alcohol)*

Cardamom Dark Chocolate Spice Cake  
*peppermint bark, eggnog espresso cream (nf)*

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

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