

Charlotte

RESTAURANT & LOUNGE

VALENTINE'S DAY PRIX-FIXE

140 per person

ELEVATED ADD-ON

Shigoku Oysters In The Half Shell
mignonette, lemon, half dozen (gf, df, nf) +26

AMUSE-BOUCHE

Miso Duxelle Tartlet
wild mushroom, blood orange, pickled mustard (nf, df, v)

BREAD

Bread Course
kalamata olive bread, herb butter, truffle salt (nf)

FIRST

Hamachi Crudo Roselette
compressed asian pear, pickled shallots, tomato, coconut vinaigrette, gochugaru oil (nf, df, gf)

SECOND

Bone Marrow Consommé
braised beef cheeks, korean radish, wild rice, kimchi relish (nf, df, gf)

THIRD

choice of

Rose Pasta with Lobster
gochujang, garlic, flying fish roe (nf)

Seabass
brown butter squash puree, grilled radicchio, passion fruit agrodolce

Seared New York Steak
sweet potato puree, mushroom mousse, wintergreen leaf, creamy garlic diane sauce

shaved périgord truffle to any dish +25

2 oz seared foie gras to any dish +20

white sturgeon caviar to any dish +25

“THE SWAN LAKE”

choice of

Pate a Choux
vanilla bean mousseline, lemon curd, raspberry sorbet (nf)

Pate a Choux
cocoa nib dark chocolate cream, caramel hibiscus, espresso ice 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.

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
- 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
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

- Chuckanut, *Pilsner Lager, Washington* 10
- Manny's, *Pale Ale, Washington* 10
- Aslan, *Batch 15 Hazy IPA, Washington* 10
- Fort George, *Sherman IPA, Oregon* 10
- Silver City, *Red Ale, 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
- Pink Pony Club 15
pink lemon cordial, cranberry, lime, amarena cherries, soda
- Island Hopper 15
pineapple juice, lime juice, house made orgeat, giffard aperitif, soda
- 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

- Lotte Blanc de Blanc by Treveri Cellars, *Yakima Valley, WA* 14/70
- Lotte Brut Rosé by Treveri Cellars, *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

- CàMaiol, *Chiaretto, Valtènesi, Lombardy, IT, 2021* 14/60

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