

Charlotte

RESTAURANT & LOUNGE

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

Kale & Arugula Caesar Salad
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)

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)

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.

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

- 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

- Fattoria Sardi, '12 Primavera', Rosé, Tuscany, IT, 2022 14/70

RED

- Sokol Blosser, Redland Cuveé, Pinot Noir, Willamette, OR, 2022 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, 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