



CEDARBROOK
LODGE

Three & Four-Course Plated Dinners – Fall Menu

All dinner entrees include seasonal vegetable accompaniments, bread, butter, freshly brewed coffee, iced tea and an assortment of hot teas.

APPETIZERS

Soup d' Jour "Seasonal Inspiration"
\$8

Grilled Jumbo Hawaiian Blue Prawns
Crisp Polenta Cake, Tomato Jam, Garden Basil, Shaved Parmesan and Olive Oil
\$16

Seared Spiced Ahi Tuna, Olive Oil-Forked Potatoes, Stone Ground Mustard Sauce
\$15

Hazelnut-Crusted Port Townsend Goat Cheese Salad with
Baby Greens, Cascade Fruit Marmalade, Shallot Vinaigrette
\$12

Foraged Mushroom Ravioli with Sherry Cream, French Beans, Garden Relish
\$14

Artisan Smoked Salmon on Toasted Brioche, Frisée Caper Remoulade
\$16

SALADS

Full Circle Farm Field Greens Tossed with Willamette Valley Filberts, Sherry Wine Vinaigrette
\$10

Young Spinach Salad with Toasted Almonds, Pickled Red
Onions and Willapa Hills Blue Cheese Dressing
\$12

Classic Caesar Salad, Shaved Reggiano, White Anchovies and Herb Crouton
\$12

Baby Gem Lettuces, Red and Yellow Pear Tomatoes, Fresh Port Townsend
Goat Cheese, Candied Walnuts, Currants and White Balsamic Vinaigrette
\$12



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ENTREES

Painted Hills Farm Beef Tenderloin

Roast Garlic Potato Puree, Organic Young Vegetables, Brandy Reduction
\$40

Loki Wild Salmon Fillet

Shaved Fennel, Tomato Lilies, Toasted Coriander, Thornfield Farm Baby Dill
\$32

Bering Sea Black Cod

Confit Potatoes, Foraged Mushrooms, Truffle Vinaigrette
\$36

Garlic and Sweet Oregano-Marinated “Nash Family” Chicken

Garnet Yams, Garlic Spinach, Honey-Poached Cranberries
\$32

Searred Victoria Island Sea Scallops, Snoqualmie Potato Puree, Celery Branch, Riesling Beurre Montè
\$40

Grilled Tenderloin of Painted Hills Beef and Alaskan Prawn “Surf and Turf”

Yukon Gold Potato Puree, Bouquet of Young Vegetables
\$48

Searred Loki Wild King Salmon and Alaskan Prawn “Duet” Wild Mushroom

Risotto Cake, “Fines Herb” Sauce
\$48

Grilled Anderson Valley Lamb Loin

Yukon Gold Potatoes, Grilled Portobello Mushrooms, Tart Yakima Valley Cherries, Balsamic Glaze
\$44

Seasonal Vegetarian Selection

\$32



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Three & Four-Course Plated Dinners – Fall Menu (page three)

DESSERTS

Fromage Blanc Ice Cream
Willamette Valley Hazelnuts, Cascade Fruit Compote
\$9

Theo's Chocolate Mousse Cake
Chocolate Genoise, Garden Mint Vinaigrette
\$9

Caramel Orange Tart
White Chocolate Ganache, Navel Orange
\$9

Honey Creme Fraiche Trifle
Glazed Cranberries, Toasted Almonds
\$9

Brown Butter Pear Cake Tart Cherry Coulis, Toasted Pistachios
\$9

Menus are priced a la carte; prices are subject to change.
Menu items and ingredients vary seasonally.
Washington state sales tax and 21% service charge apply.

Cedarbrook Lodge • 18525 36th Avenue South • Seattle, WA 98188-4967

CedarbrookLodge.com