



**CEDARBROOK**  
**LODGE**

**Plated Wedding Dinner #1**

All dinner entrees include bread, butter.

Maximum 8 - 48 people.

**Amuse Bouche**

**SOUP**

Potato and Leek Soup  
dungeness crab and garden herbs

**APPETIZER**

Sweet Water Prawns Tomato Tart, cream of garlic and stilton cheese

**INTERMEZZO**

“Green Apple Surprise”

**ENTREES**

**Grilled Sea Bass**

celery root, canterelles, white truffle oil

or

**Honey-Glazed Duck Breast**

young vegetable barley, tomato confit, natural juices scented with marjoram

or

**Petite Filet Mignon**

petite vegetables, roast young potatoes, burgundy wine reduction

**DESSERT**

Caramelized Apple “Charlotte”

warm Jamaican rum syrup

**Mignardises**

Freshly ground “Sumatra Estate” Coffee French Press

**\$75 per person**

Prices are subject to change. Menu items and ingredients vary seasonally.  
Washington state sales tax and 21% service charge apply.

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**CedarbrookLodge.com**