



CEDARBROOK
LODGE

Plated Wedding Dinner #2

All dinner entrees include bread, butter.

Maximum 8 - 48 people.

Amuse Bouche

SOUP

Cannellini Bean Soup

Grimaud Farms duck rilette, watercress

APPETIZER

Celery Root Agnolotti

truffled potato puree, haricot vert, garden herbs

INTERMEZZO

Huckleberry Granite

ENTREES

Caramelized Diver Scallops

young leeks, butternut squash, honey-poached cranberries

or

Roasted Anderson Ranch Lamb Loin

confit potatoes, caramelized red onion, basil, nicoise olives, natural jus

or

Seared Beef Tenderloin

garnet yams, foraged mushrooms, garlic spinach, burgundy reduction

ARTISAN CHEESES

Washington State Finest Selections

homemade jams, whole wheat toast

DESSERT

Theo's Chocolate Sorbet

Granny Smith apples, salted caramel

Mignardises

Freshly ground "Sumatra Estate" Coffee French Press

\$85 per person

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