



**CEDARBROOK**  
**LODGE**

**Plated Wedding Dinner #2**

All dinner entrees include bread, butter.

Maximum 8 - 48 people.

**Amuse Bouche**

**SOUP**

Dungeness Carb and Smoked Salmon Chowder  
potatoes, tomatoes and fresh herbs

**APPETIZER**

Lobster Agnolotti  
celery root mousseline, English peas, chervil emulsion

**INTERMEZZO**

“Strawberry-Lime Surprise”

**ENTREES**

Seared Diver Scallops  
young leeks, black truffle vinaigrette  
or  
Grilled Alder Springs Lamb Loin  
potatoes “gratin,” caramelized red onions, basil, cured tomato, natural jus  
or  
Seared Beef Tenderloin  
heirloom potato “rosti,” young vegetables, burgundy reduction

**ARTISAN CHEESES**

Washington State Finest Selections  
respecting the seasons, perfectly aged, an ancestral tradition

**DESSERT**

Layers of Fuji Apple  
chocolate sorbet, apple vanilla reduction

**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.

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**CedarbrookLodge.com**