



CEDARBROOK
LODGE

Plated Wedding Dinner #3

All dinner entrees include bread, butter.

Maximum 8 - 48 people.

Amuse Bouche

SOUP

Lobster "Cappuccino"

petite lobster salad, truffle crème

APPETIZER

Blacked Ahi Tuna

heirloom potato salad, whole grain mustard sauce

INTERMEZZO

"Raspberry Surprise"

ENTREES

Alaskan Halibut

mascarpone potato mousseline and candied lemon

or

Seared Veal Chop

wild mushrooms, garden leeks, mustard and tarragon sauce

or

Grilled Painted Hills Beef Tenderloin

truffle potato puree, young vegetables, fig and balsamic reduction

DESSERT

Theo's Hot Chocolate Cake

Tahitian vanilla ice crème, berry compote

Mignardises

Freshly ground "Sumatra Estate" Coffee French Press

\$95 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