



CEDARBROOK
LODGE

Plated Wedding Dinner #3

All dinner entrees include bread, butter.

Maximum 8 - 48 people.

Amuse Bouche

SOUP

Hawaiian Blue Prawn Bisque
young turnips, grilled scallions

APPETIZER

Blackened Tombo Tuna
heirloom potatoes, grain mustard, nicoise olives

INTERMEZZO

Huckleberry Granite

ENTREES

Bering Sea Black Cod
mascarpone potato puree, candied lemon
or
Seared Veal Chop
foraged mushrooms, garden leeks, tarragon sauce
or
Grilled Painted Hills Beef Tenderloin
truffled potatoes, young vegetables, fig balsamic reduction

ARTISAN CHEESES

Washington state's finest selections
homemade jams, whole wheat toast

DESSERT

Theo's Warm 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.

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

CedarbrookLodge.com