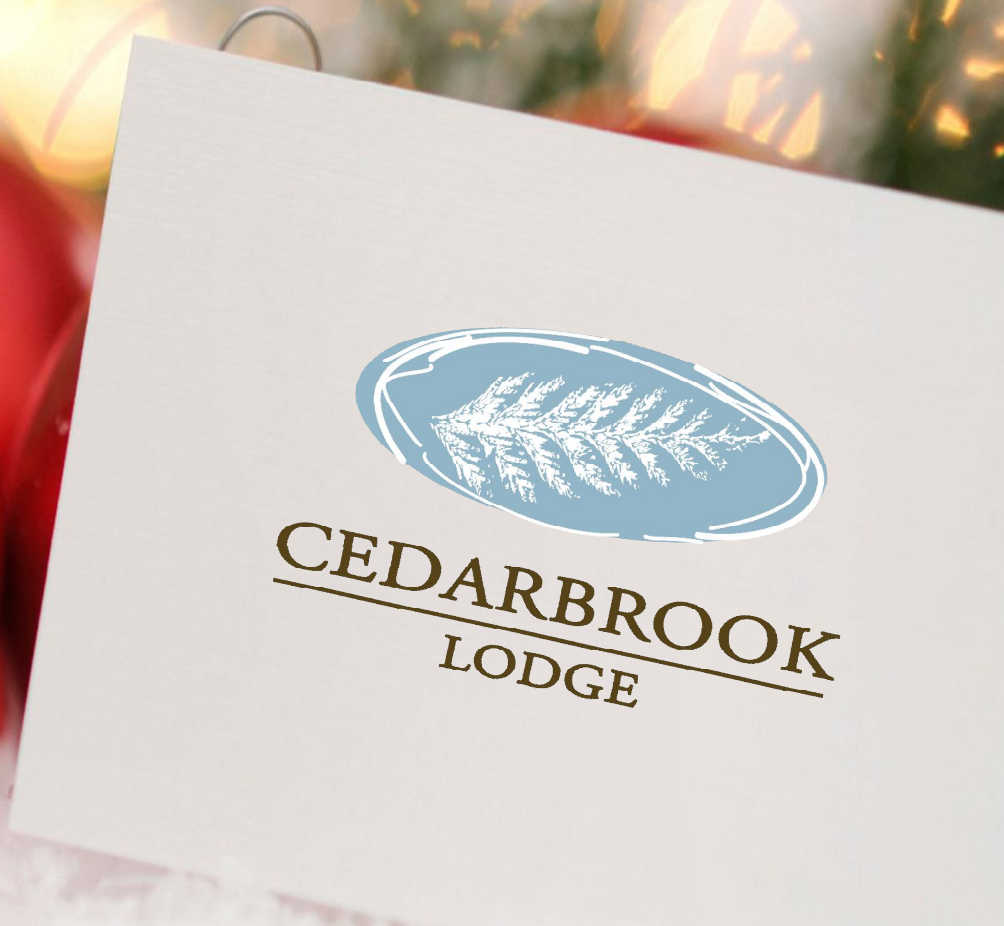


2011 Holiday Menus



*Experience the culinary delights of the holiday season presented by
Chef Mark Bodinet*



CEDARBROOK
LODGE

RECEPTION HORS D'OEUVRES

Prices are on a per dozen basis. A minimum order of Two Dozen is required of each choice.

COLD HORS D'OEUVRES BY THE DOZEN

Chef's Choice Canapés—Three Assorted Varieties \$29.00

Tomato, Basil and Goat Cheese Bruschetta \$29.00

Smoked Salmon & Toasted Brioche with Candied Lemon \$40.00

Grilled Rosemary Skewers, Fresh Mozzarella, Crouton, and Tomato \$24.00

Dungeness Crab "Jewel Box" Fresh Herbs and Caviar \$42.00

Mediterranean Goat Cheese Crostini, Caramelized Onion, and Fresh Herbs \$26.00

Baby Heirloom Potatoes, Chive Crème Fraîche and Caviar \$39.00

Scallops Wrapped in Pastry with White Truffle & Bacon \$36.00

Dungeness Crab Cakes with Caper & Shallot Remoulade \$42.00

Tuna Tartar with Pepper Confetti, Ginger and Wasabi Tobiko \$36.00

HOT HORS D'OEUVRES BY THE DOZEN

Beer Battered Portabella "Fries" \$28.00

Mushroom Caps Filled with Dungeness Crab and Smoked Gouda \$36.00

"Spiced Beef Bouchée" Flaky Puff Pastry, Béarnaise Sauce \$42.00

Ginger Glazed Chicken Skewers with Creamy Peanut Sauce \$26.00

Phyllo Triangles with Young Spinach and Feta Cheese \$24.00

Roast Duck Salad with Pancetta, Raspberry and Potato Flat Bread \$32.00

Coconut Shrimp with Orange Tomato Ginger Marmalade \$42.00

Grilled Prosciutto Wrapped Prawns, Basil Aioli \$42.00

Seafood Thermidor in Puff Pastry "Vol au Vents" \$36.00

Warm Oysters with Leek Fondue and Caviar \$38.00

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change. All prices are per person unless otherwise indicated and are exclusive of current Washington sales tax and a 21% service charge.

*Information on consuming raw or undercooked food is available upon request.



CEDARBROOK
LODGE

Holiday Buffet Menu

Includes Hot Rolls, Butter, Coffee Service and Tea

Starters

Butternut Squash Soup

Brown Sugar, Soft Cream, Willamette Valley Filberts

Classic Caesar

Crisp Romaine Hearts, Parmesan Reggiano, Herb Croutons

Candied Garnet Yams

Home-Made Marshmallows, Toasted Pecans, Maple

Entrées

Alaskan Black Cod

Braised Cabbage, Full Circle Farm Parsnips, Toasted Caraway

Carlton Farms Pork Sirloin

Snoqualmie Valley Fingerling Potatoes, Brussels Sprouts, Dijon Mustard

Full Circle Farms Organic Vegetables

Fresh Herbs, Sweet Garlic, Reggiano

Desserts

Assorted Holiday Cakes, Yule Logs, Sugar Cookies

\$49 per person

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CEDARBROOK
LODGE

Holiday Buffet Menu

(choose two from each category)

includes hot rolls, butter, coffee service and tea

Appetizers

Butternut Squash Soup

Brown Sugar, Soft Cream, Willamette Valley Filberts

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Snoqualmie Valley Fingerling Potato Salad

Hen Eggs, Sweet Onions, Celery Hearts, Roasted Shallots

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Roasted Heirloom Beets

Lemon-Thyme Croutons, Garden Radish, Aged Balsamic

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Classic Caesar

Crisp Romaine Hearts, Parmesan Reggiano, Herb Croutons

Entrées

Herb Roasted Heritage Turkey Breast

Garlic Potato Puree, Swiss Chard, Honey Poached Cranberries

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Painted Hills Beef Short Ribs

Snoqualmie Valley Fingerling Potatoes, Brussels Sprouts, Dijon Mustard

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Alaskan Black Cod

Braised Cabbage, Full Circle Farm Parsnips, Toasted Caraway

Holiday Side Dishes

Candied Garnet Yams

Home-Made Marshmallows, Toasted Pecans, Maple

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Full Circle Farms Organic Vegetables

Fresh Herbs, Sweet Garlic, Reggiano

Desserts

Assorted Holiday Cakes, Yule Logs, Sugar Cookies

\$69 per person

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CEDARBROOK
LODGE

Plated Holiday Menu
3-4 Courses \$55-\$65 per person

Appetizers

Spiced Chestnut Soup
Soft Vanilla Crème

Roasted Apple Salad
Endive, Haricot Vert, Sweet Onions, Butter Lettuce

Organic Willy Greens
Caramelized Wenatchee Butter Pears, Toasted Marcona Almonds
Sherry Vinaigrette

~

Hand Cut Parsnip Agnolotti
Honey Cranberries, Black Truffle

Yukon Gold Potato Gnocchi
Homemade Bacon, Brussels Sprouts, Fresh Herbs

Entrees

Painted Hills Beef Short Ribs
Roasted Fennel, Ozette Potatoes, Rainbow Chard

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Alaskan “Sablefish”
Foraged Mushrooms, Sweet Potatoes, Roasted Shallots

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Hand Cut Tagliatelle Pasta
Organic Vegetables, Fresh Herbs, Reggiano Parmesan

Desserts

Raspberry “Charlotte”
Toasted Willamette Valley Filberts

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Buche de Noel
Chocolate Chiffon Cake, Grand Marnier and Chocolate Ganache

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Belgium Chocolate Cake
Bavarian Crème and Tart Cherries

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CEDARBROOK
LODGE

“Chefs Tasting Menu”

Amuse Bouche

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Dungeness Crab Bisque
Heirloom Potatoes, Lemon Crème, Tarragon

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Lobster Agnolotti
Celery Hearts, Fennel Bulb, Chervil Emulsion

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Huckleberry Granité

Entrée Selections

Seared Diver Scallops
Young Leeks, Black Truffle, House Cured Bacon

Or

Alder Springs Lamb Loin
Confit Potatoes, Caramelized Red Onions, Brussels Sprouts, Thyme Jus

Or

Seared Painted Hills Beef Tenderloin
Heirloom Potato Purée, Young Vegetables, Burgundy Reduction

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Pacific Northwest Artisan Cheeses
Homemade Spiced Jams, Toasted Country Bread

Dessert Selections

Maple Sugar Ice Cream
Theo's Milk Chocolate, Caramelized Banana, Hazelnut Feuilletine

Mignardises

Freshly Ground “Sumatra Estate” Coffee French Press

\$95 per person

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