



CEDARBROOK
LODGE

Indulge Lunch

Indulge Lunch includes sliced Artisan Baguettes, Butter, Starbucks® Coffee, and Mighty Leaf Teas.

STARTERS

choose three

THREE GRAIN SALAD

Applewood Smoked Bacon, Shaved Raw Beets, Green Goddess Dressing

ORGANIC GREENS SALAD

Toasted Hazelnuts, Shaved Fennel, Lemon-Herb Vinaigrette

MADRAS CURRY-DUSTED BROCCOLINI

Golden Raisins, Pickled Red Onion, Toasted Sesame Vinaigrette

SMOKED SALMON SALAD

Marble Potatoes, English Peas, Bacon, Whole Grain Mustard Vinaigrette

ASPARAGUS SALAD

Sunchoke, Lemon Crème Fraîche, Dungeness Crab

BABY CARROTS

Roasted Squash, Shallot Jam, Pistachios, Beech Mushrooms, Dandelion Greens

ROASTED CAULIFLOWER

Golden Raisins, Crunchy Cashews, Parsley-Lemon Gremolata, Chile Vinaigrette



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ENTRÉES

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ROASTED HALIBUT

English Pea Hummus, Goat Milk Ricotta, Pea Vines, Crispy Garlic

SEARED WEATHERVANE SCALLOPS

Roasted Foraged Mushrooms, Barrel-Aged Soy Broth, Lavender-Crushed Cashews

ROASTED BROCCOLI VARIETALS

Wild Mushroom Bread Pudding, Beechers Cheese Fondue, Smoked Pistachios

WASHINGTON GRASS-FED BEEF SHORT RIB SUGO

Trofie Pasta, Semi-Sun Dried Tomatoes, Truffle-Braised Celery

GRILLED BEEF COULOTTE STEAK

French Green Beans, Balsamic Baby Onion, Fines Herbes-Red Wine Sauce

WILD PACIFIC NORTHWEST KING SALMON

Cauliflower-Spring Vegetable Risotto, English Pea Potage

BERKSHIRE PORK LOIN

Spanish Chorizo, Heirloom Hominy, Aleppo Pepper Broth

GRILLED GULF PRAWNS & GRITS

Braised Lacinato Kale, Bacon Butter, Asparagus

DESSERTS

choose three

HOUSE-MADE GRANOLA & BERRIES

Vanilla Mouseline, Cedarbrook Honey

PEACH COBBLER CUPS

Bourbon Vanilla Peaches, Mascarpone Crème, Buttermilk Biscuit Crumble

HOUSE-MADE CINNAMON & SUGAR DONUT BITES

Cream Cheese Topping

ASSORTED MACAROONS



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Indulge Dinner

Indulge Dinner includes Artisan Thyme Sourdough Rolls, Butter, Starbucks® Coffee, and Mighty Leaf Teas.

STARTERS

choose three

IDAHO POTATO GNOCCHI SALAD

Paddlefish Caviar, Country Ham, English Peas, Lemon-Thyme Dressing

ROASTED ALEPPO PEPPER CARROTS

Maple Tahini Yogurt, Toasted Spices, Aleppo Pepper Oil

CHICKPEA PANISSE

Fig, Apricot, Feta

ORGANIC GREENS SALAD

Shaved Radish, Cucumber, Buttermilk Blue Dressing

BEET VARIETALS

Goat Cheese Panna Cotta, Dill, Honey Vinaigrette

NO-SO-CLASSIC CAESAR SALAD

Tender Kale, Marble Potatoes, Creamy Spanish Anchovy Dressing



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GERBERS RANCH GRILLED BEEF RIB EYE

Fried Green Tomato, Blistered Yakima Corn, Grilled Romaine, Pearl Onion Confit, Syrah Jus

NEAH BAY HALIBUT

Baby Fennel, Grilled Eggplant, Green Garbanzo Beans, Fig Balsamic

WILD PACIFIC NORTHWEST KING SALMON

Grilled Baby Leeks, Dungeness Crab Agnolotti, Yakima Asparagus, Spring Onion Broth

LIBERTY FARM DUCK CONFIT

Charred Cauliflower, Flageolet Bean Ragu, Smoked Onion Jus

COUNTRY NATURAL PORK BELLY

House-Cured Ham, Organic Carrot Curry, English Pea

ALASKAN SABLE FISH

Eggplant Caviar, Potato Galette, Smoked Yogurt, Za'taar

LAND & SEA

Grilled Gerber Ranch Beef Tenderloin, Grilled Gulf Prawn, French Beans, Yakima Peach, Braised Bacon, Bordelaise

DESSERTS

choose three

ARTISAN CHEESES

House-Made Jam, Cedarbrook Honey, Flatbread, Grissini

ESPRESSO CHOCOLATE CAKE

Dark Chocolate Frosting, Marinated Bing Cherries, Honey Mascarpone

CREAM CHEESE CARROT CAKE

Dulce de Leche Crema, Cinnamon-Sugar Dust

CHEF'S CHOICE PUDDING

Chocolate, Butterscotch, Local Berry

MIGNARDISES



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Indulge Break

Choose one break option.

HEALTH KICK

Fresh-Made Power Boost Juice Bar Shots, House-Made Granola Bars

COFFEE BAR

Nitro Cold Brew Shots, Doughnuts, Fruit Scones

PAVE YOUR WAY TRAIL MIX BAR

Make Your Own Trail Mix

PUB BREAK

Mini Pretzel Bites, Beer Cheese Fondue, Landjaeger Chips, Mustard, House-Made Potato Chips, Dip

NACHO AVERAGE BREAK

Build Your Own Nachos

Gluten-free and vegetarian options are available upon request.

Menus are subject to change. Prices are per person unless otherwise indicated. Tax and gratuity not included. The exact count and menu selections are due three working days prior to your event. Additional selections can be made for an additional price per person. Advanced notice of any dietary needs is appreciated.