



CEDARBROOK
LODGE

Plated Lunch

Plated Lunches include Alki Bakery Breads, Butter, Starbucks® Coffee, and Mighty Leaf Teas.

STARTERS

choose one

COMPRESSED STRAWBERRIES & MARKET GREENS

Snap Peas, Candied Pecans, Sweet Onion Dressing

HEIRLOOM TOMATO & CARAMELIZED FENNEL SALAD

English Cucumber, Charred Plum Gazpacho

CLASSIC CAESAR

Romaine Hearts, Garlic Toast, Parmesan Reggiano, White Anchovy Dressing

YAKIMA ASPARAGUS

Hen Egg, Pickled Pearl Onion, Piquillo Pepper, Truffle Emulsion

ENTRÉES

choose two

LINE-CAUGHT BERING STRAIT TROUT

Bacon Lardons, Braised Greens, Young Turnips, French Lentils

COLUMBIA RIVER STEELHEAD

English Peas, Braised Radish, White Asparagus, Dill Gastrique

BERKSHIRE PORK CHOP

Fried Green Tomatoes, Grilled Romaine, Yakima Corn, Cherry Jus

FRENCHED CHICKEN BREAST

Skagit Valley Potato Confit, Baby Fennel, Willowood Farm Carrots, Bordelaise

GRILLED PETITE BEEF TENDERLOIN

Parmesan-Potato Purée, Young Vegetable Jardinière, Truffle Jus



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Plated Lunches include Alki Bakery Breads, Butter, Starbucks® Coffee, and Mighty Leaf Teas.

DESSERTS

choose one

CHOCOLATE DECADENCE

Banana Chips, Vanilla Mousse

DULCE DE LECHE

Cinnamon Caramel, Toasted Coconut

DARK CHOCOLATE MOUSSE

Cacao Nib Coulis, Compressed Strawberries



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Lunch Box

Lunch Boxes include Tim's Potato Chips, Fresh Fruit, Garden Salad, Yami Yogurt, and Fresh Baked Cookie.

BRONZE TURKEY BREAST

Sweet Onion, Butter Lettuce, Tomato, Provolone, Roasted Garlic Mayonnaise

CLASSIC BLT

Applewood Smoked Bacon, Bibb Lettuce, Tomato, Dijonnaise

CAPRESE

Mozzarella, Tomato Jam, Basil, Balsamic Emulsion

SPICED CHICKEN SALAD WRAP

Celery Heart, Raisins, Fuji Apple, Toasted Walnuts, Romaine Lettuce, Madras Curry Aioli

VEGETARIAN WRAP

Grilled Onion, Roasted Red Pepper, Portobello Mushroom, Mozzarella, Wild Arugula, Balsamic Vinaigrette

GRILLED CHICKEN CAESAR WRAP

Romaine, Aged Parmesan, White Anchovy Vinaigrette



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Butcher Block Sandwich Board

Individually crafted sandwiches.

SOUPS

choose two

English Pea Crème
Spring Garlic Velouté
Corn Chowder
Roasted Tomato-Basil
Hazelnut-Artichoke Crème

SANDWICHES

DELICATESSEN MEATS

Black Forest Ham, Smoked Turkey, Nueske's Bacon, Grilled Chicken, Roast Beef

FARMSTEAD CHEESES

White Cheddar, Provolone, Smoked Gouda, Young Swiss

VEGETABLE CRUDITÉS

Cucumber, Radish, Onion, Bell Pepper, Tomato, Celery, Butter Lettuce, Pickle, Carrot, Broccoli, Haricot Vert

SPREADS & SAUCES

Dijon, Whole Grain Mustard, Dijonnaise, Pickle Relish, Buttermilk Ranch, Balsamic Vinaigrette

ARTISAN BREADS & ROLLS

Farmstead Butter, Spiced Honey

ASSORTED DESSERTS

Brownies
Lemon Bars
Cookies



CEDARBROOK
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Willowood Farm Soups & Salads

Willowood Farm Soups & Salads include Artisan Breads & Rolls, Cheese Board Selections, and Assorted Desserts.

SOUPS

choose two

English Pea Crème
Spring Garlic Velouté
Corn Chowder
Roasted Tomato-Basil
Hazelnut-Artichoke Crème

SALADS

choose three

KALE CAESAR

Charred Lemon, Hen Egg, Shaved Parmesan Reggiano, Torn Garlic Croutons, White Anchovy Emulsion

SOURDOUGH PANZANELLA

Cherry Tomato, Mozzarella, Garden Herbs, French Beans, Walnut-Balsamic Vinaigrette

FRESH MARKET GREENS

Shaved Fennel, Snap Peas, Radish, Red Wine Vinaigrette

ENGLISH PEA SALAD

Applewood Smoked Bacon, Shaved Beets, Palouse Barley, Green Goddess Dressing

GLAZED BROCCOLINI

Broccoli Slaw, Golden Raisins, Pickled Red Onion, Toasted Sesame Vinaigrette

ROASTED SKAGIT VALLEY FINGERLING POTATOES

Applewood Smoked Bacon, Shaved Beets, Sauerkraut, Whole Grain Mustard Emulsion

Gluten-free options are available upon request.

Menus are subject to change. Tax and gratuity not included.



CEDARBROOK
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Chef's Garden Buffet

Chef's Garden Buffet includes Artisan Breads & Rolls, Cheese Board Selections, and Assorted Desserts.

SOUPS

choose one

English Pea Crème
Spring Garlic Velouté
Corn Chowder
Roasted Tomato-Basil
Hazelnut-Artichoke Crème

SALADS

choose one

KALE CAESAR

Charred Lemon, Hen Egg, Shaved Parmesan Reggiano, Torn Garlic Croutons, White Anchovy Emulsion

SOURDOUGH PANZANELLA

Cherry Tomato, Mozzarella, Garden Herbs, French Beans, Walnut-Balsamic Vinaigrette

FRESH MARKET GREENS

Shaved Fennel, Snap Peas, Radish, Red Wine Vinaigrette

ENGLISH PEA SALAD

Applewood Smoked Bacon, Shaved Beets, Palouse Barley, Green Goddess Dressing

SANDWICHES & WRAPS

choose two

BRONZE TURKEY BREAST

Sweet Onion, Butter Lettuce, Tomato, Provolone, Roasted Garlic Mayonnaise

CLASSIC BLT

Applewood Smoked Bacon, Bibb Lettuce, Tomato, Dijonnaise

CAPRESE

Mozzarella, Tomato Jam, Basil, Balsamic Emulsion

SPICED CHICKEN SALAD WRAP

Celery Heart, Raisins, Fuji Apple, Toasted Walnuts, Romaine Lettuce, Madras Curry Aioli



CEDARBROOK
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Farmers Market Buffet

Farmers Market Buffet includes Artisan Breads & Rolls, Cheese Board Selections, and Assorted Desserts.

STARTERS

choose two

KALE CAESAR

Charred Lemon, Hen Egg, Shaved Parmesan Reggiano, Torn Garlic Croutons, White Anchovy Emulsion

SOURDOUGH PANZANELLA

Cherry Tomato, Mozzarella, Garden Herbs, French Beans, Walnut-Balsamic Vinaigrette

FRESH MARKET GREENS

Shaved Fennel, Snap Peas, Radish, Red Wine Vinaigrette

ENGLISH PEA SALAD

Applewood Smoked Bacon, Shaved Beets, Palouse Barley, Green Goddess Dressing

SOUP DU JOUR

Seasonal Selection

ENTRÉES

choose two

PETRALE SOLE FLORENTINE

Green Garbanzo Beans, Spinach Coulis, Blistered Peppers, Wenatchee Apples

BERKSHIRE PORK SIRLOIN

Grilled Summer Squash, Yakima Corn, Sweet Chili Glaze

BLACKENED CHICKEN BREAST

Creole Rice, Mustard Greens, Charred Scallion, Braised Shallots

ST. HELENS PETIT FILET

Roasted Skagit Valley Potatoes, Summer Pole Beans, Heirloom Cherry Tomatoes, Whole Grain Mustard Jus

WHITE CHEDDAR MAC AND CHEESE GNOCCHI

Toasted Brioche, Garlic Confit, Foraged Mushrooms, White Truffle, Mornay