



CEDARBROOK  
LODGE

# Plated Wedding Celebrations I

Cedarbrook Wedding Celebrations include an Amuse Bouche, Mignardises, and Starbucks® Reserve French Press Coffee.

## STARTERS

### SPRING GARLIC VELOUTÉ

Comte Toast, Mushroom Conserva

### GRILLED ALBACORE TUNA

Compressed Cucumber, Snap Peas, Sweet Onion, Pickled Ginger Glaze

## ENTRÉES

*choose one*

### BERING STRAIT TURBOT

English Peas, Foraged Mushrooms, Caraway-Carrot Butter

### FRENCHED CHICKEN BREAST

Creamy Polenta, Baby Squash, Summer Pole Beans, Tomato Marmalade

### PETITE FILET MIGNON

Grilled Romaine Hearts, Truffled Potato Purée, Foraged Mushrooms, Whipped Parmesan Butter

## DESSERTS

### LEMON CREAM CAKE

Washington Cherries, Fromage Blanc



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# Plated Wedding Celebrations II

Cedarbrook Wedding Celebrations include an Amuse Bouche, Mignardises,  
and Starbucks® Reserve French Press Coffee.

## STARTERS

### WATERMELON GAZPACHO

Tomato Confit, Cucumber Gelée

### COMPRESSED STONE FRUIT

Piquillo Purée, White Asparagus, Grilled Scallion

### NEAH BAY SCALLOPS

English Peas, Wild Rice Risotto, Spanish Chorizo

## ENTRÉES

*choose one*

### COLUMBIA RIVER SOCKEYE ROULADE

Smoked Salmon-Potato Hash, Swiss Chard, Baby Beets, Marinated Apples

### SLOW ROASTED KARABUTA PORK TENDERLOIN

Green Tomato Pie, Caramelized Cabbage, Braised Bacon, Garlic Purée

### GRILLED BEEF TENDERLOIN

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

## DESSERTS

### WASHINGTON ARTISAN CHEESE

Spiced Jams, Candied Nuts, Summer Berries, Herb Lavosh

### LAVENDER PAVLOVA

Vanilla Peaches, Limoncello Crème Anglaise



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# Plated Wedding Celebrations III

Cedarbrook Wedding Celebrations include an Amuse Bouche, Mignardises,  
and Starbucks® Reserve French Press Coffee.

## STARTERS

### WILLOWOOD FARMS JARDINIÈRE

Marcona Almonds, Compressed Peaches, Fines Herbes, Green Goddess Dressing

### HAMACHI CRUDO

Beet Carpaccio, Fennel Escabeche, Lemon Purée, Frisée

### BRAISED SHORT RIB RAVIOLI

Yakima Corn, Black Sheep Creamery Fromage, Summer Truffle Jus

## ENTRÉES

*choose one*

### NEAH BAY SMOKED SABLEFISH

Caramelized Figs, Grilled Leaks, Artichoke Mustard, Saffron Risotto

### ANDERSON RANCH LAMB SADDLE

Crushed Peas, Spring Garlic, Yakima Asparagus, Béarnaise

### PETITE FILET MIGNON

Grilled Romaine Hearts, Truffled Potato Purée, Foraged Mushrooms, Whipped Parmesan Butter

## DESSERTS

### WASHINGTON ARTISAN CHEESE

Spiced Jams, Candied Nuts, Summer Berries, Herb Lavosh

### THEO'S DARK CHOCOLATE CAKE

Cinnamon Doughnuts, Cocoa Pudding, Hot Fudge

Gluten-free and vegetarian options are available upon request.

Menus are subject to change.