

ALDERBROOK

RESORT & SPA

Dinner

Alderbrook Resort & Spa has been a destination for gatherings since 1913. We offer seasonal, Northwest fare through thoughtfully-sourced partners and inspired service.

START

Fried Oysters

House Bacon / Red Onion-Tomato Jam / Serrano Chili
Balsamic **18**

Tempura Vegetables

White Cheddar Cream / Toasted Almonds / Sweet Thai Chili
Sauce **12**

Asparagus Salad

Grilled and Tempura / Saba Dressing / Toasted Hazelnuts Oven-
Dried Goat Cheese / Fennel **14**

Hood Canal Clams

Sweet Onions / Kale / Chili Flake / White Wine Butter Sauce
Lemon / Grilled Baguette **18**

Grand Marnier Prawns

Arugula / Sesame Seeds / Cuties **17**

Charcuterie & Cheeseboard

House-Cured Beef / Rotation of Artisan Cheeses / Seasonal
Preserves / Honey / Nuts / Berries **24**

Hood Canal Oysters

Alder-Smoked Maple Mignonette / House Cocktail / Lemon
Half Dozen **19** Full Dozen **38**

Dungeness Crab Cakes

Salsa Verde / Charred Corn Relish / Chili Oil **22**

SOUP & SALAD

Alderbrook Clam Chowder

Cup **8**

Caesar

Gem Lettuce / Baby Kale / White Anchovy / Garlic Romano
Crouton **10**

Heirloom Tomato & Burrata Salad

Basil / Balsamic Pearls / Black Pepper / Arbequina Olive Oil
Shaved Red Onion / Smoked Salt **18**

Traditional Louie Salad

Cold Poached Prawns / Dungeness Crab / Hard Boiled Egg
Kalamata Olives / Roasted Tomatoes / Red Onion / Avocado
Cucumber **26**

Mixed Baby Greens

Maple-Balsamic Vinaigrette / House-Made Ricotta / Shaved
Vegetables / Cracked Pepper Crostini **10**

MAIN

Risotto

Carnaroli Rice / Broccoli Rabe / Fennel / Asparagus / Asiago &
Parmesan Cheese / Roasted Tomatoes **26**

Add Chicken **6** Add Scallops **18** Add Salmon **15**

Add Prawns **12**

Spaghetti Squash

Olive Oil-Cured Tomato / Cipollini / Wild Mushrooms / Arugula
Baby Bell Peppers / Arugula Pesto / Black Truffle Foam **28**

PNW Salmon

Farro / Heirloom Carrots / Carrot Ginger Puree / Arugula
Vin Cotto **34**

Alaskan Halibut

Parmesan Crust / Heirloom Tomatoes / Fingerling Potatoes /
Lacinato Kale / Pesto / Grain Mustard-Caper Beurre Blanc **38**

Diver Scallop

Chanterelle Mushrooms / Baby Artichokes / House Bacon
Green Lentils / Aged Balsamic / Pea Shoots / Smoked Tomato
Corn Butter **36**

Five Spiced Duck

Seasame-Seared Baby Bok Choy / Cilantro / Scallion / Ginger
Garlic-Chili Paste / Stir-Fried Jasmine Rice **34**

Lamb Loin

Chevré Grits / Asparagus / Red Wine Demi Glace / Caramelized
Cipollini / Rouille **40**

Crab & Buffalo Milk Ricotta Ravioli

Stuffed with Broccoli Rabe & Spinach / King Crab / Asiago &
Parmesan Alfredo / Fish Sauce **35**

Chicken Bruschetta

Three Cheese Semolina Bread / Avocado / Roasted Tomato
Grape Tomato / Arugula / EVOO / Balsamic / Brie **26**

Hazelnut Pork Belly

Tails and Trotters Pork / Forbidden Black Rice / Red Miso Glaze
Napa Cabbage Slaw / Wonton Chips **34**

Raikes Family Farms Prime New York Steak and Fries

Gorgonzola Crust / Red Wine Demi Glace **65**

Raikes Family Farms 14 oz Ribeye

Herb Roasted Fingerlings / Confit Leek / Black Garlic & Truffle
Compound Butter **55**



Executive Chef Ben Jones
Sous Chef Sarah Gronseth
Dinner | 2019

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.