

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

Tempura Vegetables *gf / veg*

White Cheddar Cream / Toasted Almonds

Sweet Thai Chili Sauce **12**

Roasted Brussels Sprouts *gf*

House Bacon / Pickled Onions / Parmesan / Saba **14**

Hood Canal Clams

Sweet Onions / Kale / Chili Flake / White Wine Butter Sauce

Lemon / Grilled Baguette **21**

Grand Marnier Prawns *gf / df*

Arugula / Sesame Seeds / Cuties **17**

Charcuterie & Cheeseboard

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

Hood Canal Oysters *gf / df*

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

Dungeness Crab Cakes

Shaved Fennel / Compressed Apple / Fig Balsamic Gastrique **23**

SOUP & SALAD

Alderbrook Clam Chowder

Cup **8**

Caesar

Gem Lettuce / Baby Kale / White Anchovy / Garlic Romano

Crouton **10**

Beet Salad *gf / veg*

Bleu Cheese / Candied Nuts / Balsamic Pearls / Black Pepper

Arugula / Arbequina Olive Oil **16**

Traditional Louie Salad *gf*

Cold Poached Prawns / Dungeness Crab / Hard Boiled Egg Kalamata Olives / Roasted Tomatoes / Red Onion / Avocado Cucumber **24**

Mixed Baby Greens *veg*

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

MAIN

Foraged Mushroom Risotto *gf / veg*

Carnaroli Rice / Wild Mushrooms / Asiago & Parmesan **28**

Add Chicken **6** Scallops **18** Salmon **15** Prawns **12**

Delicata Squash *gf / df / vg*

Candied Yam Purée / Quinoa & Kale / Wild Mushrooms

Deconstructed Romesco **28**

PNW Salmon

Tails and Trotters Pork Belly / Forbidden Black Rice

Red Miso Glaze / Napa Cabbage Slaw / Wonton Chips **34**

Pan Seared Cod *gf*

Hassellback Potato / Citrus Greens / Bacon / Brown Butter

Hollandaise / Fried Leeks **38**

Diver Scallops

Beet & Red Cabbage / Spinach & Basil / Pancetta / Gnocchi

Demi Glacé **36**

Stir Fried Rice

Smoked Mushrooms / Mirepoix / Raddichio / Himalayan Red

Rice / Egg / Sambal / Sweet Soy & Oyster Sauce **21**

Add Chicken **6** Scallops **18** Salmon **15** Prawns **12**

Five Spiced Duck *gf*

Seasame-Seared Baby Bok Choy / Cilantro / Scallion / Ginger Garlic-Chili Paste / Himalayan Red Rice **36**

Braised Bone-In Pork Shank *gf*

House-Cured Meat & White Bean Cassoulet / Roasted Thumbelina Carrots / Shaved Parmesan **32**

Crab & Buffalo Milk Ricotta Ravioli

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

Bone-In Chicken Breast

Pistachio Ricotta Stuffed / Späetlze / Brussels

Confit Carrots / Sherry Pan Sauce **32**

Surf & Turf *gf*

7 oz New York / Sour Cream Mashed Potatoes / Picante

Compound Butter / Caulilini / Red Wine Demi Glacé

Choice of 5 Prawns or 3 Scallops **65**

16 oz RR Ranch Ribeye *gf*

Sour Cream Mashed Potatoes / Sautéd Green Beans

Black Garlic & Truffle Compound Butter **62**

To better serve you, please make your server aware of any dietary allergies or restrictions. We are happy to accommodate additional gluten free, vegetarian, vegan and nut free requests.



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.