

WINE MAKER'S DINNER

featuring Chris Peterson
of Avennia Winery
NOVEMBER 10TH | 6PM

POACHED OYSTERS

bread & butter shallots

citrus

soy cured salmon roe

2016 oliane sauvignon blanc

STEELHEAD

crispy brussel sprouts

lemon preserve

house cultured butter

2014 justine rhone blend

SEARED DUCK

fall squash agnolotti

spiced broth

hazelnuts

2013 arnaut syrah

NORTHWEST WAYGU

marrow whipped yukons

foraged mushrooms

preserved skokomish tomatoes

2014 sestina red blend

BRULEED CHOCOLATE CREMIUX

orange panna cotta

candied citrus peel

locally roasted urraco coffee

\$95.00 per person + tax & gratuity

*tickets available through alderbrookresort.com
event accommodations package available*

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