

# EAT SEATTLE

WEDNESDAY, OCTOBER 14, 2015

## ALDERBROOK RESORT & SPA'S FIRST ANNUAL "CIDERHOOD" EVENT



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### **Hood Canal Resort partners with 15 regional cideries and local artisans to present its inaugural event celebrating the bounties of fall in the beautiful Pacific Northwest**

Hood Canal's Alderbrook Resort & Spa is kicking off the fall season in the Pacific Northwest with a special event designed to celebrate the rapidly growing Northwest cidery industry and spotlight local bounties. In partnership with CIDERCRAFT Magazine, Alderbrook will host the first annual CiderHood celebration – a two day event which kicks off on Friday, October 23 with a special cider-paired dinner prepared by Executive Chef Josh Delgado at the Resort's upscale Restaurant, followed by the admission-free cider-tasting and locally foraged fare-tasting event on Saturday, October 24 on Alderbrook's waterfront lawn.

"There are so many reasons to celebrate fall in the Pacific Northwest – not only is the geography stunning during this time of year, but so many of the regions bounties are at their peak of deliciousness," said Shaun Tucker, General Manager of Alderbrook Resort & Spa. "We created CiderHood as a way to bring the community together and give attendees the opportunity to sip on local ciders made famous by Washington and Oregon's fruit variety as well as taste delicious local fare."

On Saturday from noon to 4 p.m., Alderbrook's waterfront lawn will be adorned with outdoor artisan booths and tents full of culinary delights, including a raw bar presented by Hama Hama Oyster Company, harvest flavored ice cream from Olympic Mountain Ice Cream, authentic paella from the Paella House and more. CiderHood participants can take in the Resort's sweeping views of the Olympic Mountains while enjoying locally gathered fare and sipping on ciders unique to the Pacific Northwest region from cideries such as Finnriver Cidery, Reverend Nat's, Alpenfire Cider, Anthem, Dragon's Head Cider, Eaglemount Wine and Cider, Grizzly Ciderworks, Neigel Vintners NV Cider, Portland Cider Co., Rambling Route Cider, Schilling Cider, Tieton Cider Works, Wandering Aengus Ciderworks and more. Admission to the event is free, but there is a fee for food and beverage tastings.

To make the inaugural CiderHood event even more memorable, Finnriver Cidery and Alderbrook Resort & Spa collaborated to make a new cider, called Selkie Cider, which will make its debut at Saturday's tasting event. The cider is made from Washington-grown, organic Granny Smith and Pink Lady apples that have been aged for three months in American Oak barrels and delivers an apple-forward taste with hints of vanilla and gentle undertones of earth and leather. Following the event, Selkie Cider will be available at the Restaurant at Alderbrook while it lasts.

Those who want a more formal affair are invited to the Chef's Cider Dinner on Friday from 6 to 9 p.m. at the Restaurant at Alderbrook. The exquisite dinner will feature flavors that are unique to Alderbrook's region and dishes will be paired alongside craft ciders from Finnriver Cidery and Reverend Nat's. The three-course meal, specially curated by Chef Delgado, features dishes such as Bruleed Washington Cheddar, Northwest Cauliflower Soup, Roasted Pork with Caramelized Cabbage and an Apricot Tart Tatin to end the evening. Tickets to the cider-paired, sit-down dinner are \$79 per person, and guests are encouraged to call 360-898-2145 for reservations as space is very limited.

<http://www.eatinseattle.com/2015/10/alderbrook-resort-spas-first-annual.html#more>