

ALDERBROOK

RESORT & SPA

TASTING MENU

one item per course

\$160 per couple / wine pairings \$35 per person

SHORE LOVE

chilled oysters

caviar / crème fraîche

brut, nv treveri, columbia valley, wa

HARMONY

dandelion greens / winter spinach / sparkling grapes / red pear / goat fromage blanc / champagne vinaigrette

riesling, long shadows "poet's leap", columbia valley, wa

alderbrook chowder

stewed leek / fingerling potato / smoked bacon / geoduck / razor clam / manila clam

thyme butter / tabasco & worcestershire gelée / potato cream

pinot gris, adelsheim, willamette valley, or

BALANCE

portobello ravioli

bloomsdale spinach / parsnip / parmesan broth / tarragon butter / nw truffles / parmesan

ADD: prawns / chicken / clams / steelhead

chardonnay, decoy, sonoma county, ca

steelhead

dill gnudi / basil / shallot / fennel 2 ways / roasted roma tomato / pickled cucumbers

brown butter hollandaise / 25 year balsamic

pinot noir, cooper hill, willamette valley, or

tomahawk

chef's choice accoutrements / foraged demi-glace / crab cakes / guajillo hollandaise

ADD \$25

red blend, mosquito fleet "portside", columbia valley, wa

COMPROMISE

chocolate terrine

vanilla anglaise / strawberry preserve

ruby port, nv, taylor fladgate

sweet potato torte

marshmallow meringue / rum-soaked figs / candied orange

tawny port, nv taylor fladgate

banana cotta / chocolate yogurt cake

huckleberries / fried plantain / ricotta / candied pecans

sauternes