

# DINING

## THE RESTAURANT AT ALDERBROOK

Alderbrook's dining experience includes a full-service restaurant and bar specializing in locally harvested seafood from Puget Sound and Hood Canal. The Restaurant at Alderbrook features a special "Shore to Table" menu enabling guests to taste fresh ingredients sourced from the region and features savory flavors served in a relaxed, yet elegant environment.

Under the guidance of Executive Chef Ben Jones, the seasonal-driven daily menu extends beyond seafood to focus on a variety of ingredients foraged directly from the ground's edible landscape, from mushrooms to maple buds. Each dish artfully pairs with Alderbrook's robust selection of beer, wine, spirits and hard cider from the region. The extensive wine list reflects Alderbrook's dedication to fine wines and heavily features selections from Oregon and Washington State, while the full bar offers a wide array of specialty cocktails complete with in-house infusions.

Resort guests visiting during the summer months can also dine al fresco at the outdoor Patio Cafe, which features a diverse selection of more casual menu items and nightly live music. Special culinary and dining events are also hosted throughout the year, allowing guests to interact with Chef Jones and gourmet artisans in an intimate setting.

## OYSTER & CLAM HARVESTING

Alderbrook's premiere location on the shores of the Hood Canal allows guests the opportunity to experience their food "Shore to Table." Succulent Pacific oysters, clams and other shellfish are a Northwest tradition Alderbrook proudly shares with guests. April is an especially exciting month for oyster lovers, as it is Alderbrook's celebrated Oyster Month and the optimal time to enjoy Hood Canal oysters due to the water temperature and growing season cycle. The month features daily and weekly activities including a Chef oyster harvest on the dock, local beach tours, barbecues and guest shucker demonstrations available to Resort guests and locals alike.

## FEATURED RESTAURANT DISHES

- Alderbrook beach-harvested oysters and clams
- Locally gathered mushrooms, berries and greens
- Seasonal pasta and confections made in-house daily

## HOURS

Breakfast: Mon. through Fri. 7 am – 11 am  
Brunch: Sat. and Sun. 7 am – 3 pm  
Lunch: Mon. through Fri. 11:30 am – 2 pm  
Dinner: Daily 5 pm – 9 pm  
Bar: Open daily at 7 am, Happy Hour Mon. through Fri. 3 pm – 6 pm  
(Fri. 8 pm – 11 pm with live music)

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