

ALDERBROOK

RESORT & SPA

STARTERS

- polenta crusted calamari** sweet soy emulsion / scallion / crispy leek 16
- dungeness crab cakes** roasted corn relish / summer hill greens / chili oil 22
- tempura vegetables** white cheddar cream / toasted almonds / sweet thai chili sauce 12
- roasted brussels sprouts** saba dressing / toasted hazelnuts / oven dried goat cheese 12
- hood canal clams** sweet onions / kale / chili flake / white wine-butter sauce / lemon / grilled baguette 18
- bresaola** house-cured / arugula / candied pistachios / olive oil / fig / grilled bread 12
- grand marnier prawns** pea shoots / sesame seeds / cuties 17
- cheeseboard** rotation of artisan cheeses / seasonal preserves / honeycomb / nuts / berries 17
- hama hama oysters** alder smoked maple mignonette / house cocktail / lemon half dozen 18 full dozen 36
- seared scallops** heirloom squash puree / candied bacon / kale chip / 10 year aged balsamic 22

SOUPS & SALADS

- alderbrook clam chowder** cup 8
- caesar** chopped gem and romaine lettuces / white anchovy / garlic romano crouton 9
- roasted beet salad** arugula / alder smoked bleu cheese mousse / walnuts / balsamic caviar / pickled mustard 12
- mixed baby greens** maple balsamic vinaigrette / house made Gronseth tomme / shaved vegetables / cracked pepper crustini 9

MAINS

- risotto** carnaroli rice / mushroom ragout / leeks / asparagus / asiago and parmesan cheeses 26
add chicken 6 add clams 8 add salmon 15 add prawns 12
- roasted eggplant** heirloom tomato / cipollini / san marzano tomatoes / basil / asparagus / roasted squash / walnut pistou 26
- pacific northwest salmon** bbq glaze / farmer's spinach / cannellini bean puree / caramelized shallot / house made chorizo / 35
- pacific halibut** parmesan crust / heirloom tomatoes / fingerling potatoes / lacinato kale / pesto / grain mustard caper beurre blanc 38
- ½ pekin duck** sesame seared baby bok choy / cilantro / scallion / ginger / garlic chili paste / coconut steamed rice 34
- buffalo ricotta ravioli** stuffed with rapini and spinach / blackend scallops and prawns / asiago and parmesan alfredo sauce / fish sauce 34
- bone in chicken breast** goat cheese and tarragon / wild mushrooms / caramelized onions / yukon mashed / worcestershire demi glace / sage buttermilk biscuits 28
- double cut pork chop** snake river farms / huckleberry bbq sauce / grandma jones' black pepper green beans / yukon mashed potato 32
- new york steak** 10oz / fingerling potatoes / roasted tomatoes / cambozola cream 32
- ribeye 16oz** mashed yukons / tempura green beans / sesame aioli / smoked bleu cheese maple butter / demi-glace 40
- venison loin** broadleaf farms / 5oz loin / cippolini demi glace / roasted tomato risotto / garlic kale / 45

SIDES

- tempura green beans** sesame aioli / toasted almonds 7
- buffalo ricotta ravioli** asiago and parmesan alfredo 7
- roasted tomato risotto** 9
- mashed yukon gold potatoes** 7

Executive Chef Ben Jones
PM Sous Chef Sarah Gronseth
Executive Sous Chef Adam Hagen
Fall / Winter 2018
Live Life, Love Food