

NEW YEAR'S EVE

choice of one item per course \$95 per person + \$45 for wine pairings
served in restaurant

WELCOME

oysters & gelées

passion fruit / cucumber ginger / beet & basil

argyle brut, willamette valley, or

EARTH & SOUND

carpaccio

pastrami king salmon / masala venison / brioche / apple butter
black pepper pineapple / shaved fennel & celery / celery leaves

argyle winery, pinot noir, willamette valley, or

beet terrine

golden & red beet / baby candy striped / swiss chard / whipped
smoked rogue river bleu / balsamic caviar / fried brussels

candied pecans / red ribbon sorrel / sea salt

kim crawford, pinot gris, marlborough, new zealand

chowder

hood canal clams / puget sound mussels

olive oil poached fingerlings / pancetta / lea perrins gelée

creamed leeks potato parmesan broth / crostini

decoy by duckhorn vineyards, chardonnay, sonoma county, ca

LOCAL WATERS & MOUNTAIN PATHS

"salad"

watercress / chanterelles / house cured bacon

roasted shallot truffle vinaigrette / focaccia crisp

domaine daulny, sancerre, loire valley, france

black cod

asian marinade / korean pancake / pickled daikon / tempura
maitake / matsutake

dowsett family vineyards, gewurztraminer, columbia valley, wa

best of both

foie gras / dungeness crab / king trumpet

porcini roasted garlic / caramelized lemon / parsley oil

joseph drouhin, macon village, burgundy, france

TIDAL & PADDOCK

rockfish

curry / kaffir / jasmine / thai eggplant / basil

oyster 2 ways / broccolini

*domaine schlumberger, "searing riesling" grand cru
alsace, france*

squash

delicata / butternut / toasted seeds / winter greens / vin cotto

januik winery, cold creek vineyard chardonnay

columbia valley, wa

surf & turf

wagyu striploin / diver scallop / wagyu béarnaise / charred
endive / cippolini / red wine demi

melville estate winery, pinot noir, sta. hills, ca

HOOD CANAL CACAO

porter

hood canal porter / double chocolate cake / salted caramel /
canal crunch / 23k leaf

*icicle brewing company, dark persuasion german chocolate cake
ale, leavenworth, wa*

ALDERBROOK
RESORT & SPA

Executive Chef, Ben Jones
December 2018