

ALDERBROOK

RESORT & SPA

Dinner

Alderbrook Resort & Spa has been a destination for gatherings since 1913. We offer seasonal, Northwest fare through thoughtfully-sourced partners and inspired service.

START

Asparagus Salad

Grilled and Tempura / Saba Dressing / Toasted Hazelnuts
Oven-Dried Goat Cheese / Fennel **14**

Dungeness Crab Cakes

Watercress Salsa Verde / Romesco / Dried Parsnip **22**

Charcuterie & Cheeseboard

House-Cured Beef / Rotation of Artisan Cheeses / Seasonal Preserves / Honey / Nuts / Berries **24**

Grand Marnier Prawns

Arugula / Sesame Seeds / Mandarin **17**

MAIN

Risotto

Carnaroli Rice / Broccoli Rabe / Fennel / Asparagus / Asiago & Parmesan Cheese / Roasted Tomatoes **26**
Add Chicken **6** Add Scallops **20** Add Salmon **15** Add Prawns **12**

Black Cod

Yakisoba Noodles / Peppers / Baby Bok Choy / Sambal / Sweet Soy / Scallion Radish Salad **38**

Bone-In Chicken Breast

White Cheddar Polenta / Broccoli Rabe / Grain Mustard Cider Reduction / Smoked Tomato Jam **28**

New York Steak & Fries

Local Mushrooms and Onions / Diane Sauce / Scallions and Tomatoes **38**

Veal Truffle Meat Loaf

Wild Mushroom Ragout / Yukon Mashed Potatoes / Broccoli Rabe / Yukon Chips **30**

Ribeye

Mashed Yukons / Tempura Green Beans / Smoked Bleu Cheese Maple Butter / Demi-Glace 16oz **52**

SOUP & SALAD

Alderbrook Clam Chowder

Cup **8**

Caesar

Gem Lettuce / Baby Kale / White Anchovy / Parmesan / Garlic-Parmesan Crouton **10**

Mixed Baby Greens

Maple-Balsamic Vinaigrette / House-Made Gronseth Tomme Shaved Vegetables / Cracked Pepper Crostini **10**

Bone Marrow

Canoe Bone / Grilled Bread / Shaved Fennel / Fig Jam **18**



Executive Chef Ben Jones
Dinner for Large Parties | 2019

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.