

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

Black Pepper Calamari

Basil / Garlic / Puttanesca / Olive Oil **18**

Tempura Vegetables

White Cheddar Cream / Toasted Almonds / Sweet Thai Chili Sauce **12**

Asparagus Salad

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

Hood Canal Clams

Sweet Onions / Kale / Chili Flake / White Wine Butter Sauce
Lemon / Grilled Baguette **18**

Grand Marnier Prawns

Arugula / Sesame Seeds / Cuties **17**

Charcuterie & Cheeseboard

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

Hood Canal Oysters

Alder-Smoked Maple Mignonette / House Cocktail / Lemon
Half Dozen **19** Full Dozen **38**

Dungeness Crab Cakes

Watercress Salsa Verde / Charred Corn Relish / Chili Oil **22**

SOUP & SALAD

Alderbrook Clam Chowder

Cup **8**

Caesar

Gem Lettuce / Baby Kale / White Anchovy / Garlic Romano
Crouton **10**

Roasted Beet Salad

Arugula / Alder-Smoked Bleu Cheese Mousse / Balsamic Caviar
Candied Nuts / Pickled Mustard **14**

Alderbrook Salad

Local Greens / Endive / Washington Apple / Gronseth Gouda
Apple Cider-Grain Mustard Vinaigrette **12**

Mixed Baby Greens

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

MAIN

Risotto

Carnaroli Rice / Broccoli Rabe / Fennel / Asparagus / Asiago &
Parmesan Cheese / Roasted Tomatoes **26**

Add Chicken **6** Add Scallops **18** Add Salmon **15**

Add Prawns **12**

Spaghetti Squash

Olive Oil-Cured Tomato / Cipollini / Wild Mushrooms / Arugula
Baby Bell Peppers / Arugula Pesto / Black Truffle Foam **28**

PNW Salmon

Farro / Heirloom Carrots / Carrot Ginger Puree / Arugula
Vin Cotto **34**

Alaskan Halibut

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

Veal Truffle Meat Loaf

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

Diver Scallop

Fava Bean / House Bacon / Yukon Mashed Potato / Aged
Balsamic / Pea Shoots / Smoked Tomato Corn Butter **36**

Five Spiced Duck

Seasame-Seared Baby Bok Choy / Cilantro / Scallion / Ginger
Garlic-Chili Paste / Stir-Fried Jasmine Rice **34**

Rack of Lamb

White and Green Asparagus / Red Wine Demi Glace
Chimichurri / Confit Celery Root Soubise **40**

Crab & Buffalo Milk Ricotta Ravioli

Stuffed with Broccoli Rabe & Spinach / King Crab / Asiago &
Parmesan Alfredo / Fish Sauce **35**

Chicken Bruschetta

Three Cheese Semolina Bread / Avocado / Roasted Tomato
Grape Tomato / Arugula / EVOO / Balsamic **26**

Hazelnut Pork Belly

Tails and Trotters Pork / Forbidden Black Rice / Red Miso Glaze
Napa Cabbage Slaw / Wonton Chips **34**

New York Steak and Fries

Local Mushrooms and Onions / Diane Sauce / Scallions and
Tomatoes **36**

Petite Filet and Foie Gras

5 oz filet / Saffron Risotto / Broccolini / Tarragon Sauternes
Buerre Blanc **50**



Executive Chef Ben Jones
Sous Chef Sarah Gronseth
Dinner | 2019

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