

Copperleaf Restaurant

Farm to Table Cuisine

Inspiration, Discovery, Tradition

Culinary Sustainability...

At Cedarbrook Lodge we are committed to sustainable and responsible stewardship of our lands and oceans. We believe this has become a necessity in modern life. We have committed ourselves to good food that's expertly prepared with a "mastering of simplicity" approach... more and more people have a strong desire to trace their food "Back to the Farm" connecting them to wholesome, organic and all natural ingredients.

We passionately search for superior seasonal regional products as we cultivate the relationship between farmers and the chef. It is the driving influence that contributes to the essence of Cedarbrook's cuisine and hospitality experience ensuring a sense of wellness and dining enjoyment.

The Heart Of The Experience...

It is our desire to help others discover the magic, pleasures and poetry of the table. Life can be complicated and full of unrest and indecision but there is one thing that remains constant and that is the desire to nourish the mind, body and spirit through food.

Quintessentially Northwest...

Cedarbrook's food philosophy is about possibilities, now and in the future. We support real world sustainable practices and agricultural development, fair trade organic farming and the slow food movement. We have developed meaningful relationships with growers, ranchers, fishermen, and local artisans; our cuisine is seasonal and possesses a strong artistic expression.

Our entire food and beverage team believes that no other region offers greater agricultural abundance and environmental awareness than that of the Puget Sound and Washington State. This is why our team is committed to using the best products the markets have to offer.

Bon Appétit!

Mark Bodinet, Executive Chef

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Starters

Cannellini Bean Soup

Smoked Ham Hocks, Savoy Cabbage, Grain Mustard, Salted Pretzel
12

Baby Gem Lettuce

Marcona Almonds, Fines Herb Vinaigrette
10

Vanilla Poached Bartlett Pears

Compressed Endive, Rogue River Bleu Cheese, Walnut Shortbread
14

Olive Oil Roasted Fennel

Caramelized Sunchokes, Navel Orange, Pickled Dates, Toasted Espelette
14

White Sturgeon Caviar Tart

Golden Beets, Sweet Onions, Salted Egg Yolk, Lemon Infused Olive Oil
26

Small Plates

Dungeness Crab Ravioli

Glazed Parsnips, Cutting Celery, Pomegranate Verjus, Spanish Manchego
21

Miyazaki Kuroge Washu Beef

Creamed Spinach, Roasted Shallots, Yellow Chanterelles En Croûte
28

Butter Poached Maine Lobster

Bromiley Farm Musquée de Provence, Winter Truffles
Concord Grape Butter
28

Sautéed Pleasant View Farm Foie Gras

Puffed Quinoa, Sherry Vinegar Marshmallow, Sweet Potatoes
Hazelnut Crème Fraîche
21

**Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness*

*An automatic gratuity of 18% shall be applied to parties of six (6) or more.
Such gratuity shall be retained by your service staff.*

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Plates

Applewood Smoked Sablefish

Salt Roasted Garnet Yams, Honey Quince, Swiss Chard
Brown Butter Chestnuts
32

Mediterranean Sea Bass Polonaise

Cauliflower Gratin, Smoked Bacon, Mustard Greens
Salted Caper Vinaigrette
32

Alder Springs Rabbit Cavatelli

Artichoke Crème, Foraged & Found Mushrooms, Winter Savory
28

Bromiley Farm Curried Butternut Squash

Crispy Broccolini, Green Lentils, Toasted Coriander, Pistachio Yogurt
24

Maui Nui Hawaiian Venison

Maple Glazed Delicata Squash, Buttered Leeks, Candied Pecans
Spiced Cranberry Jam
36

Mad Hatcher Poulet Bleu Chicken & Dumplings

Caramelized Onion Pierogis, Celery Root, Honeycrisp Apple Sausage
36

Pleasant View Farm Duck Mole

Crushed Turnips, Brussels Sprouts, Golden Raisins
Pumpkin Seed Granola
28

Painted Hills All Natural Beef

Le Pommes de Terre Robuchon, Veal Sweetbread, Vanilla Salsify
Mission Fig Butter, 12 oz. New York or 8 oz. Filet Mignon
54

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