

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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Copperleaf Menu

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Starters

FENNEL CRÈME

Lummi Island Smoked Salmon, Meyer Lemon Fleur de Sel
12

BABY GEM LETTUCES

Toasted Hazelnuts, Fines Herbs Vinaigrette
10

ALLEN FARM ASPARAGUS SALAD

White Anchovy, New Crop Potatoes, Grilled Petit Lettuce
Black Truffle Emulsion
12

YOUNG ARTICHOKE “À LA GRECQUE”

Braised Celery, Picholine Olives, Salumi Lomo, Saffron- Tomato Coulis
14

ENGLISH PEA AGNOLOTTI

Black Sheep Creamery Fromage Blanc, Applewood Smoked Bacon
Morel Mushroom Butter
16

Small Plates

VESSEL ST. JUDE ALBACORE TUNA

Grilled Ramps, Marinated Cabbage, Koshihikari Rice, Yuzu- Soy Glaze
16

CRISPY SOFT SHELL CRAB

Sweet Corn Pudding, Collard Greens, Pickled Watermelon, Roasted Garlic Aioli
18

HICKORY SMOKED SABLEFISH

English Cucumber, Toasted Beet Granola, Green Apple Yogurt
16

SAUTÉED PLEASANT VIEW FARMS FOIE GRAS

Pickled Strawberries, Fennel Pollen, Marcona Almonds, Young Mizuna
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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Large Plates

NEAH BAY KING SALMON

Cauliflower Polonaise, Fava Beans, Sultana Raisins, Toasted Hazelnuts
32

LINE CAUGHT WILD HALIBUT

Early Summer Squash Ratatouille, Crispy Panisse
Fennel Infused Extra Virgin Olive Oil
34

PLEASANT VIEW FARMS DUCK

Brown Butter Roasted Nectarines, Cascade Nettles, Spring Onions
Pickled Ramp Vinaigrette
34

ALDER SPRINGS MILK FED LAMB

English Pea Cassoulet, Young Carrots, Caramelized Artichokes, Sauce Paloise
36

THYME ROASTED IBERICO PORK

Burnt Pepper Corn Bread, Porcini Mushrooms, Flageolet Beans
Red Cherry Vinaigrette
36

MEYER LEMON SEMOLINA GNOCCHI

Spring Vegetable Jardinière, Marinated Heirloom Tomatoes, Garden Basil Butter
24

LUMMI ISLAND BLUE FOOT CHICKEN

Melted Green Garlic, Applewood Smoked Bacon, Young Spinach
Morel Mushrooms, Summer Savory
36

PAINTED HILLS ALL NATURAL BEEF*

Corned Beef Hash, Glazed Swiss Chard, "Foraged & Found" Mushrooms
Crispy Bone Marrow, Bordelaise
52
14 oz. New York or 10 oz. Filet Mignon

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