

# 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!

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## Copperleaf Menu

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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, Chanterelles “En Croûte”  
28

#### **Grilled Alaskan Octopus**

Baby Lima Beans, Dry Chorizo, Pepita Chimichurri  
28

#### **Sautéed Pleasant View Farm Foie Gras**

Puffed Quinoa, Sherry Vinegar Marshmallow, Sweet Potatoes  
Hazelnut Crème Fraîche  
23

*\*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

#### **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**

Green Lentils, Crispy Broccoli, Toasted Coriander, Pistachio Yogurt

24

#### **Axis Venison**

Foie Gras-Braised Spinach, Wild Mushroom-Pecan Pain Perdu  
Balsamic Brown Butter

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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