



CEDARBROOK
LODGE

Fall & Winter

CEDARBROOK SEASONAL BUFFETS

Minimum of 20 guests. All buffets include bread, butter, coffee and tea service

Children ages 4-12 are charged 60% of the chosen buffet price

PORT TOWNSEND

Butter-Braised Delicata Squash, Mizuna Lettuce, Feta, Pumpkin Seeds, Finn River Cider Vinaigrette
Parmesan Bread Pudding, Sweet Onion Soubise, Broccoli, Pancetta, and Crispy Chestnuts
Kale Caesar, Charred Lemon, Hen Egg, Shaved Reggiano, Torn Garlic Croutons, White Anchovy Emulsion
Young Field Greens, Honey- Mustard, Toasted Walnuts

CHOICE OF 2 OF THE FOLLOWING:

Pepper-Crusted Painted Hills New York, Rosemary Potato Purée, Foraged Mushrooms, Brussels Sprouts, Syrah Reduction
Mustard Glazed Salmon, Artichoke-Parmesan Crème, Marinated Fennel
Garlic-Roasted Chicken Breast, Black Kale, Glazed Pearl Onions, Pumpkin Butter
Cauliflower Gratin, Toasted Hazelnuts, Aged Parmesan, Savoy Cabbage

DESSERT

Chef's Selection of Assorted Seasonal Desserts

\$75 per person

GRAYS HARBOR

Yukon Gold Potato Spanish Omelet, Merguez Sausage, Garlic Aioli
Field Greens, Shaved Manchego, Preserved Grapes, Marcona Almonds, Pedro Ximénez Sherry
Grilled Romaine Hearts, Marinated Boquerón's, Pickled Peppers, Culatello, Lemon Pepper Emulsion

CHOICE OF 2 OF THE FOLLOWING:

Northwest Paella, Taylor Shellfish, Saffron Rice, Manzanilla Olives, Piquillo Peppers
Coriander-Roasted Nash Family Chicken, Grilled Artichokes, Blistered Peppers, Walnut Romesco
Spiced Pork Sirloin, Marinated Potatoes, Spanish Chorizo, Charred Scallions
Pimentón-Glazed Winter Squash, Swiss Chard, Garbanzo Beans, Sweet Onion Crème

DESSERT

Crema Catalina and Spanish Churros

\$70 per person



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THE EVERGREEN

Organic Young Greens, Vanilla-Poached Cranberries, Toasted Walnuts, Celery Branch, Meyer Lemon Vinaigrette
Wenatchee Apples, Compressed Endive, Shaved Fennel, Pistachio Dressing
Wild Wheat Sourdough Panzanella, Brussels Sprouts, Crispy Pancetta, Fresh Mozzarella, Maple-Balsamic Emulsion
Caramelized Onion Flatbread, Fresh Chèvre, Butternut Squash, Balsamic Glaze

CHOICE OF 2 OF THE FOLLOWING:

Herb-Roasted Chicken Breast, Garnet Yams Lyonnais, Braised Shallots, Preserved Huckleberry Jus
Columbia River Steelhead, Creamed Black Kale, Vanilla-Braised Quince, Sage-Brown Butter
Anderson Ranch Lamb, Bluebird Farms Faro, Parsnip Fondant, Spice-Roasted Delicata, Black Pepper-Syrah Reduction
Heirloom Beet Ravioli, Braised Chard, Cipollini Onions, Caraway-Carrot Butter

DESSERT

Artisan Handcrafted Cheeses, Preserved Fruits, Spiced Nuts
Lemon Tart, Chocolate Mousse Torte

\$80 per person

THE MADRONA

Dungeness Crab Gratin En Cocotte, Baby Spinach, Artichoke Hearts, Gourmet Crackers
Local Artisan Cheese Display, Preserved Fruit, Spiced Nuts, Wild Wheat Bread
Warm Winter Greens, Brussels Sprouts, Toasted Hazelnuts, Cider-Braised Pears, Bacon Vinaigrette
Armandino Batali Salumi Cured Meats, Gourmet Antipasto
Young Lettuce Greens, Fennel, Candied Pecans, Roasted Garlic-Honey Vinaigrette

CHOICE OF 2 OF THE FOLLOWING:

Ginger Glazed Salmon, Caramelized Parsnips, Grilled Bok Choy, Caramelized Apple Butter
Painted Hills New York, Fingerling Potato Confit, Baby Beets, Foraged Mushrooms, Caramel Demi
Whole-Roasted Chicken, Butternut Squash Risotto, Honey-Walnut Crusted Eggplant
Slow-Roasted Kurobuta Loin Porchetta, Mascarpone Polenta, Roasted Carrots and Parsnips, Espresso Jus

DESSERT

Red Velvet Genoise, Chocolate Decadence

\$85 per person

Gluten Free and Vegetarian Options Available On Request

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change. All prices are per person unless otherwise indicated and are inclusive.
Washington State sales tax will be added. Information on consuming raw or undercooked food is available upon request.*