



**CEDARBROOK**  
LODGE

*Fall & Winter*

## **Copperleaf Inspired “Farm to Family” Menu**

*Minimum of 14 guests to a maximum of 24. Menu items are a la carte, served family style between tables of 4 to 8 guests.  
All buffets include coffee and tea service. Children ages 4-12 are charged 60% of the chosen buffet price*

### **Wild Wheat Artisan Breads**

Served with Spiced Honey Butter

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### **Lacinato Kale**

Vanilla-Poached Cranberries, Spiced Walnut Granola, Shaved Pecorino, Creamy Cider Glaze

### **Curry-Roasted Sterino Farm’s Cauliflower**

Candied Hazelnuts, Swiss Chard, Preserved Apricot Coulis

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### **Grilled All Natural Chicken Breast**

Caramelized Brussels Sprouts, Bacon Lardons, Parmesan Mousse, Thyme Jus

### **Braised Painted Hills Short Ribs**

Whipped Garnet Yams, Glazed Onions, Foraged Mushrooms

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### **Chestnut French Toast**

Bourbon Maple Syrup, Huckleberry Fromage Blanc

\$65 per person

### **Wild Wheat Artisan Bread & Café Alki Herbed Focaccia**

Served with Slow Roasted Whole Garlic

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### **Winter Root Pappardelle**

Upland Watercress, Medjool Dates, Meyer Lemon Glaze

### **Skagit Valley Potato Gnocchi**

Melting Leeks, Grilled Pears, Caraway Crème Fraîche, Bacon Jam

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### **Columbia River Sockeye Salmon**

Preserved Lemons, Black Caviar Lentils, Fennel Confit

### **Whole Spice Roasted Alder Springs Lamb Saddle**

Braised Celery Hearts, Piquillo Peppers, Fragrant Wild Rice

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### **Brown Butter Pumpkin Bread**

Whipped Cinnamon Buttercream, Candied Molasses

\$75 per person



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**Artisanal Bread Baskets**

Fresh Baked Focaccia, Thyme Rolls, and Lavosh Accompanied by Fruit Preserves, Honey Butter

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**Salt-Roasted Heirloom Beets**

Fresh Burrata, Frisée Lettuce, Pomegranate Molasses

**Bromiley Farm's Sugar Pie Pumpkin Agnolotti**

Pickled White Currant, Lacinato Kale, Honey-Ricotta Mouseline, Winter Truffle

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**Smoked Neah Bay Sablefish**

Roasted Olives, Willowood Farm's Glazed Celeriac, Sundried Tomato Butter

**St Helen's Beef Tenderloin**

Duck Fat Roasted Potatoes, Caramelized Quince, Bordelaise Sauce

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**Theo's Hot Chocolate**

Theo's Hot Chocolate, Vanilla Whipped Crème, and Cinnamon Doughnuts

\$85 per person

**À la Carte Additions**

**Amuse Bouche**

A Chef Inspired Bite to greet you at the table and entice the appetite before the meal

\$6

**Seasonal Mignardises**

A Selection of Petite Fours, Macarons, or Other Sweet Bites Served at the End of the Meal

\$6

**Artisanal Cheese Tasting**

A Guided Tour of Local and European Artisanal Cheeses, Paired with Seasonal Fruit Preserves, Spiced Nuts, and Local Honey

\$18

**Armandino's Salumi**

A Selection of Armo Batali's Finest Salamis, House-Pickled Giardiniera, Pommery Mustard, and Rosemary Lavosh

\$20

**Theo's Hot Chocolate Parcels**

Gift Bags to Include a Jar of Theo's Hot Cocoa Mix, Sea Salt Chocolate Truffles, and House-Made Marshmallows

\$24

**Winter Bounty Gift Bags**

A Selection of Chef Inspired Treats for Your Guests to Commemorate Their Special Evening

\$20

*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.*