

CEDARBROOK

WILLOW PLATED DINNER

MULTI-COURSE DINNER

Pre-selected Plated Dinner include bread, butter, iced tea, freshly brewed Starbucks coffee, and Steven Smith teas. The exact guest count & menu selections will be due five business days prior to the event. For our three-course menu option, please select one starter or small plate to accompany entrées and one dessert. Upgraded option from starter to small plate for \$10.

Starters

choose one

Seasonal Soup

Young Field Greens

Crushed Hazelnuts, Pickled Blueberry,
Fine Herb Vinaigrette *V, GF*

Heirloom Tomato & Burrata Caprese

Basil, Aged Balsamico, Sea Salt, Olive Oil,
Fresh Cracked Pepper *VEG, GF*

Roasted Strawberry Salad

Butter Lettuce, Marcona Almonds,
Manchego Cheese, Vanilla Citrus
Vinaigrette *GF/VEG*

Small Plates

Upgrade options available

Prosciutto de Parma

Arugula, Castelvetrano Olive, Pickled
Strawberry, Parmesan Reggiano *GF*

Dungeness Crab and Pea Salad

Radish, Snap Peas, Watercress, Mustard
Vinaigrette *GF/DF*

Warm Confit Duck & Lentil Salad

Sauteed Cabbage, Whole Grain Mustard
Vinaigrette *GF*

Entrées

choose two

Filet Mignon

Whipped Yukon Gold Potato, Balsamic Cippolini Onion, Butter
Glazed Carrot, Red Wine Jus

Chicken Breast Piccata

Potatoes Colcannon, Grilled Asparagus, Caramelized Fennel,
Lemon Caper Butter Sauce *GF*

Coriander Crusted Salmon

Cous Cous, Fava Beans, Spring Onion, Olive and Red Pepper
Tapenade, Harissa Butter Sauce

Land and Sea

Grilled Beef Tenderloin and Wild Prawns, Rapini, Baby Carrot,
Whipped Yukon Potatoes, Bordelaise Sauce *GF*

Pesto Pasta Primavera

Summer Squash, English Pea, Roasted Pepper, Spinach, Sun Dried
Tomato Cream Sauce *VEG*

Dungeness Crab Risotto

Carnaroli Rice, English Peas, Baby Carrot, Parmesan, Lemon *GF*

Cocoa Rubbed Pork Tenderloin

Pommes Dauphin, Broccolini, Cherry-Port Sauce

Desserts

choose one

Coconut Chocolate Mousse Cake

Mango, Raspberry, Passion Fruit,
Macadamia Nut *VEG*

White Chocolate Genoise

Peach, Raspberry, Candied Pecan,
Chantilly Cream *VEG*

Tiramisu

Chocolate Ganache Espresso
Sauce *VEG, GF*

Vegetarian, vegan and gluten free options will be accommodated with advance notice. Pricing and policies are subject to change without notice. Menus are subject to seasonal changes and availability. All prices are per person unless otherwise indicated. Cedarbrook Lodge supports a living wage and does not add service charges or gratuities. Washington State sales tax will be added.