



## *Chocolate and Roses* *February Culinary Adventure*

Alderbrook Resort & Spa has been a destination for gatherings since 1913. We offer seasonal, Northwest fare through thoughtfully sourced partners and inspired service.

### **L'Aperitif**

Raw Hood Canal Oysters  
Rhubarb & Rosehip Mignonette  
*domaine ste. michelle / brut rose / col. valley*

### **Salad**

Petite Kales / Rose Petals / Cocoa Nib Brittle  
*dunham / riesling / lewis estate / col. valley*

### **Charcuterie**

Rabbit Pate / Bittersweet Chocolate Mole  
Pickled Strawberries / Fry Bread  
*argyle / pinot noir / willamette valley*

### **Entrée**

Venison Cheeks / Red Wine / Beet Pasta  
Rosehip Beurre Blanc  
*pandion / alderbrook & avennia / red blend / col. valley*

### **Dessert**

Petite Mort au Chocolat / Candied Rose  
*taylor fladgate ruby port*

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### **Something to Celebrate**

375 ml veuve clicquot brut	98
1 oz caviar	100

### **Keep it going**

smores & sambuca (per person)	16
4 assorted chocolate truffles	24
taylor fladgate 30 year tawny port	26

#### **Service Charge:**

A 20% service charge has been applied to your restaurant dining check of which 75% will be paid directly to your server & the remaining 25% will be paid to food & beverage support staff. For **take-out & room service** orders an 18% service charge has been applied to your check of which 100% will be paid directly to food & beverage support staff.



## COCKTAILS

<b>victorian 75</b>	12
empress 1908 gin / lemon / bubbles	
<b>espresso martini</b>	13
vodka / urracco espresso / kahlua / espresso bean	
<b>ruby margarita</b>	14
silver tequila / lime / agave / ruby port wine	
<b>huckleberry lemondrop</b>	13
heritage distilling co. huckleberry vodka / triple sec / lemon	
<b>spruce &amp; juniper</b>	13
spruce-tip infused gin / cranberry / lime	
<b>staircase</b>	14
basil hayden bourbon / canton ginger liquor / punt e mes	
<b>chocolate manhattan</b>	14
heritage cocoa bomb whiskey / merlot / orange bitters / brandied cherry	
<b>canal sunset</b>	14
rye whiskey / lemon juice / orange juice / red wine cordial	
<b>pnw sour</b>	14
bourbon / lemon / egg white / red wine cordial	
*contains raw or uncooked food products	

## BARREL AGED COCKTAIL COLLECTION

featuring local spirits aged in casks from heritage distilling co.

<b>apple pie old fashioned</b>	14
<b>angel's share old fashioned</b>	14
<b>perfect manhattan</b>	14

## ROTATING DRAFT BEER & CIDER

african amber / mac & jacks / seattle	6
bodhizafa ipa / georgetown / seattle	7
kitty kat blues / black raven / redmond	6
hefeweizen / dru bru / snoqualmie	6
oktoberfest / dru bru / snoqualmie	7
selkie cider / whitewood cider / semi-dry / olympia	8
tropic haze / silver city / silverdale	7
local 66 lager / headless mumby / olympia	6

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