



## Valentine

To be the Northwest's timeless sanctuary for the heart, where the waters of Hood Canal reflect a century of romance and every shared meal celebrates a legacy of love since 1913.

### COCKTAIL

**Ginger Blossom** 17

Sea Town Gin / Tart Cherry Juice / Ginger / Cherry Syrup  
Ginger-Sugar Rim

### APPETIZER

**Tuna Tartare** gfp / df 19

Ahi Tuna / Avocado / Ginger Soy / Radish / Shallots  
Crispy Won Tons

#### *Suggested Wine Pairing*

Prosecco / La Marca / Italy nv 11 / 40

### MAIN

**Ravioli Uovo** 42

Herbed Ricotta & Duck Egg Ravioli / Winter Mushrooms  
Duck Confit / Caramelized Onion / Roasted Garlic / Parmesan  
Thyme / Basil

#### *Suggested Wine Pairing*

Pinot Noir / Cloudline / Willamette Valley 14 / 50

**Poached Salmon** gf / df 39

Lemongrass & Ginger Broth / Parsnips / Grapes / Parsley  
Cilantro / Red Onion / Pomegranate / Almonds / Extra Virgin  
Olive Oil

#### *Suggested Wine Pairing*

Dry Riesling / Pacific Rim / Col. Valley 12 / 45

### SWEET

**Chocolate Passion Fruit Dome Cake** 14

Raspberry Chocolate Hearts / Passion Fruit Mousse  
Dark Chocolate Crumble / Pomegranate

#### *Suggested Wine Pairing*

Red Moscato / Risata / Italy nv 14 / 50

#### **Service Charge:**

A 3% service charge will be applied to all food and beverage purchases. 100% is to be retained by Alderbrook Resort, of which 2/3rds is distributed to the Kitchen team.

#### **Automatic Gratuity:**

For parties of 8 or more a 20% automatic gratuity will be applied to all food and beverage purchases. 75% of the gratuity will be paid to the server of record, and 25% is retained by the company and allocated to support staff based on company policy.