



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.