



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

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 added to your check which will be 100% distributed to employees. Of that 20%, your server will receive 14% with the remaining 6% being distributed to culinary and other food service support employees. **For Take-Out & Room Service** a 20% service charge has been added to your check. 100% of the service charge is paid directly to non-management service, culinary and other food service support employees.



COCKTAILS

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

apple pie old fashioned	14
angel's share old fashioned	14
perfect manhattan	14

ROTATING DRAFT BEER & CIDER

african amber / mac & jacks / seattle	6
bodhizafa ipa / georgetown / seattle	7
festivus / black raven / redmond	7
hefeweizen / dru bru / snoqualmie	6
ski patrol / dru bru / snoqualmie	7
selkie cider / whitewood cider / semi-dry / olympia	8
top cutter / bale breaker / seattle	7
local 66 lager / headless mumby / olympia	6

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