



Meating Mushrooms

November 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

Chanterelle / Smoked Gouda / Pork Belly / House Seed Cracker

saracina / unoaked chardonnay / mendocino / ca

Salad

Smoked Maiitake / Grilled Radicchio / Fig Vin Cotto

julia's dazzle / rosé / col. valley / wa

Preserve

Cured Meats / Pickled Mushrooms / Grilled Bread

pandion / alderbrook & avennia / col. valley / wa

Entrée

Elk / Truffle / Risotto

decoy / cabernet sauvignon / sonoma / ca

Dessert

Dark Chocolate / Mushroom Powder / Whiskey Custard

Taylor Fladgate 10 Year Tawny Port

Something to Celebrate

(Subject to the additional service charges)

*6 Raw Oysters + Smoked Mignonette

*Caviar & Bubbles

*Truffles

*Special Event Cake & Song

Keep it going...

*Smores & Sambuca

*Chocolate Covered Strawberries & Port

* *price upon request*

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.