

Copperleaf Restaurant

Farm to Table Cuisine

Inspiration, Discovery, Tradition

CULINARY SUSTAINABILITY...

At Cedarbrook Lodge we are committed to sustainable and responsible stewardship of our lands and oceans. We believe this has become a necessity in modern life. We have committed ourselves to good food that's expertly prepared with a "mastering of simplicity" approach...more and more people have a strong desire to trace their food "Back to the Farm" connecting them to wholesome, organic and all natural ingredients.

We passionately search for superior seasonal regional products as we cultivate the relationship between farmers and the chef. It is the driving influence that contributes to the essence of Cedarbrook's cuisine and hospitality experience ensuring a sense of wellness and dining enjoyment.

THE HEART OF THE EXPERIENCE...

It is our desire to help others discover the magic, pleasures and poetry of the table. Life can be complicated and full of unrest and indecision but there is one thing that remains constant and that is the desire to nourish the mind, body and spirit through food.

QUINTESENTIALLY NORTHWEST...

Cedarbrook's food philosophy is about possibilities, now and in the future. We support real world sustainable practices and agricultural development, fair trade organic farming and the slow food movement. We have developed meaningful relationships with growers, ranchers, fishermen, and local artisans; our cuisine is seasonal and possesses a strong artistic expression.

Our entire food and beverage team believes that no other region offers greater agricultural abundance and environmental awareness than that of the Puget Sound and Washington State. This is why our team is committed to using the best products the markets have to offer.

Bon Appétit!

Mark Bodinet, Executive Chef

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Copperleaf Menu

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Starters

SWEET CORN SOUP

Smoked Onion Cornbread, Lime Crème Fraiche
12

WHIDBEY ISLAND BABY GEM LETTUCES

Toasted Hazelnuts, Fines Herbs Vinaigrette
10

VERBENA GLAZED SUMMER MELON

Haas Avocado, Fire Roasted Peppers, Charred Scallions
14

SWEET CHILI GLAZED PACIFIC HAMACHI

Grilled Broccolini, Toasted Almonds, Pence Apricots, Miso- Ginger Vinaigrette
18

VESSEL ST. JUDE ALBACORE TUNA TARTARE

Sugar Snap Peas, Black Sesame, Whiskey Barrel Aged Shoyu
16

Small Plates

HICKORY SMOKED KING SALMON

Olive Oil Roasted Beets, Melted Leeks, Rye Bread
21

HAWAIIAN ABALONE TAGLIERINI

Salumi Culatello, Artichokes “À La Grecque,” Fresh Garbanzo Beans
21

MIYAZAKI “KUROGE WASHU” BEEF

Koshihikari Rice, Salted Plums, Toasted Cashews, Black Garlic Molasses
28

SAUTÉED PLEASANT VIEW FARM FOIE GRAS

Pickled Skagit Valley Strawberries, Cocoa Nib Marshmallow, Lemon Pound Cake
21

**Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness
An automatic gratuity of 18% shall be applied to parties of six (6) or more.
Such gratuity shall be retained by your service staff.*

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Large Plates

DIVER SCALLOP BOUILLABAISSE

Grilled Spanish Octopus, Saffron- Tomato Fondue
Alaskan Spot Prawn Nage
34

LINE CAUGHT WILD HALIBUT

Foraged Mushrooms, White Asparagus, Fava Beans
Candied Richter Farm Rhubarb
34

ALDER SPRINGS YOUNG LAMB TASTING

Lemon Panisse, Squash Ratatouille, Merguez Sausage, Summer Savory
32

BROWN BUTTER ROASTED IBERICO PORK

Fried Green Tomatoes, Mascarpone Polenta, Collard Greens, Apricot Mustard
30

LUMMI ISLAND POULET BLEU

Parmesan Toast, Green Garlic, Roasted Romaine Lettuce, Bottarga- Chicken Jus
36

ENGLISH PEA AGNOLOTTI

Black Sheep Creamery Fromage Blanc
“Foraged and Found” Morel Mushroom Butter
24

BACON WRAPPED RABBIT SIRLOIN

Savoy Cabbage, Crispy Veal Sweetbreads, Skagit Valley Strawberry Balsamic
36

PAINTED HILLS ALL NATURAL BEEF*

Creamed Spinach Omelet, Pommes Galette, Bordelaise Emulsion
12 oz. New York or 8 oz. Filet Mignon
52

Mark Bodinet, Executive Chef

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