

Copperleaf Restaurant

Chef's Collaboration Dinner

Executive Chef Adam Stevenson

Cedarbrook Lodge

in collaboration with

Executive Chef Jason Aldous

Friday Harbor House

September 19th, 2019

RECEPTION

Passed Hors d'Oeuvres

*EFESTE "Oldfield" Rosé
Grenache, Mourvedre, Syrah blend*

Amuse

FRESH CURDS & WHEY

Heirloom Tomatoes, Black Garlic with Vietnamese Coriander

*EFESTE "Evergreen Vineyard"
Riesling*

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GARDEN DILL GAZPACHO

Ribbons of Heirloom Melon, CBL Guanciales
Almond Granola, Parmigiano-Reggiano

*EFESTE "Feral"
Sauvignon Blanc*

CHARCOAL TROTTOLE PASTA

Smoked Tomato, Charred Eggplant, Browned Butter
Wild Chanterelle Mushrooms

*EFESTE "Nana"
Merlot / Cabernet Franc Blend*

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BROMLEY FARMS FRIED CHERRY TOMATOES

Chamomile Panna Cotta, Peach Nectar, Fresh Pinon Nuts

*EFESTE "Lola"
Chardonnay*

SAN JUAN ISLAND LAMB ROASTED IN FIG LEAVES

Friday Harbor House Figs Braised in Beer
Fig & Heirloom Tomato Aigre-doux, Sprouted Grains

*EFESTE "Ceidleigh"
Syrah*

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THE GLEASON RANCH OX TAIL FONDUE

Roasted Heirloom Tomato-Chile Paste, Smoked Chickpea Fries

*EFESTE "Emmy"
Mourvedre / Grenache / Syrah Blend*

LOCAL HONEY

Tomato & Citrus Compote, Goat Yogurt
Fresh Bay Laurel, Toasted Barley Shortbread

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GARDEN TOMATO SORBET

Cedarbrook Lodge Honey-Glazed Rhubarb, Candied Basil
Angel Food Cake, Tomato Dust

Honey-Bay Tomato Water Spritzer

95/pp