



ALDER WOOD BISTRO

local • seasonal • wood-fired

Rekindle the flame....

Special Valentine's Day Menu

Wednesday, February 14th, \$59 / person

Four-course dinner (Amuse, choice of appetizer, main entree & dessert)

Amuse the taste buds...

Almond & goat cheese stuffed date, toasted almonds,
extra virgin olive oil, sea salt pyramids, pickled beets

Appetizer

TUXEDO EGG & CAVIAR

Tsar Nicoulai sustainable sturgeon caviar, deviled organic egg, chives, capers, crème fraiche,
Nash's parsnip chips

OYSTERS ON THE HALF SHELL

Four Silver Pearl oysters, champagne mignonette

KING SALMON & SCALLOP POKE

Cape Cleare wild King salmon, Weathervane scallops,
sesame, soy sauce, lime juice, chilies, seaweed, nori chips

SPECIAL SALAD

Chimacum Valley Dairy West Side Wheel cumin scented cheese,
house crouton, orange, shaved fennel, winter salad greens

WOOD-FIRED OYSTER ROCKEFELLER

Three Jamestown "Sapphire" oysters, Nash's kale,
bacon, mirepoix, fennel pollen, Pecorino, picada

WOOD-FIRED FLATBREAD

Pesto, Fra'Mani Capicollo (spicy cured pork), radicchio, squash, tre formaggi, pickled onions

Main

CEDAR PLANKED KING SALMON

Cape Cleare wild King salmon, wild huckleberry beurre blanc, Itsy Bitsy pea shoots, Lazy J's fingerling potatoes, seasonal fire-roasted vegetables, parsnip chips

TENDERLOIN

Short's grass-fed tenderloin, chimichurri, truffled crispy Ozette potatoes, pimentón aioli, sautéed Nash's kale

SEAFOOD CANNELLONI

Fresh house pasta stuffed with fresh local rock fish, steelhead, and scallops, saffron cream sauce, seasonal wood-fired vegetables, grilled house bread

Tierra Y Mar

Short's beef tenderloin, béarnaise (tarragon-hollandaise) sauce, pan-seared scallops, buttermilk mashed potatoes, sautéed Nash's greens

MOREL & ASPARAGUS GNOCCHI

Morel & shiitake mushrooms, asparagus, River Run Delicata squash, ember-roasted Nash's leeks, cream, fines herbs, house ricotta gnocchi, Pecorino, crispy onions

Sweet Finish

CHOCOLATE HAZELNUT MERINGUE TORTE

Layers of organic hazelnut meringue, dark Theo chocolate ganache, Holmquist hazelnut butter cream

CHEESE & QUINCE

Chimacum Valley Dairy Tomme cheese, honeycomb & black pepper, Bleu D'Avergne French Blue Cheese, house quince paste, Local Apple, Pickled Nash's Beets, CB's pumpkin seeds, house bread

WOOD-FIRED HUCKLEBERRY CLAFOUTI

Wood-fired soufflé, wild huckleberries and vanilla ice cream

GINGER & STOUT CAKE

Spiced triple ginger cake, apple butter, six spice cream cheese frosting, grilled apples

HOUSE DESSERTS

Chocolate Bliss, Apple Pie OR Crème Brulee

Special Wine Pours

Lovers Sparkling Wine Cocktail

Sparkling wine, Antica vermouth, black currant syrup 9.

Alexandria Nicole Shepherds Mark White 2015

Horse Heaven Hills, WA 9. glass / 39. bottle

Rhone style blend of Roussanne, Marsanne & Viognier,
floral & orchard fruit aromas, lush & expansive stone fruit character, citrus notes, stainless steel
fermentation, pair with rich fish, poultry & cream sauces

Eagle Harbor Vintners Cabernet Franc 2013

Red Mountain, Washington 12. / 55.

Aromas of ripe berry & sweet spice, herbaceous accents of tobacco & dark spice, rich & bold
flavors of mocha, plum & cinnamon, lingering finish