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Tendrils Restaurant Review

From [Billy Watson](#),
Your Guide to [Seattle / Tacoma, WA](#).
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Tendrils at SageCliffe

Guide Rating - ★★★★★

Tendrils at SageCliffe. Located inside the main lodge of the [Cave B Inn](#), Tendrils is a casual, yet sophisticated bistro. The food is an experience as much as it is a meal, with an emphasis on “foods that are local, natural, organic, humanely raised or from ecologically sound farms.” Executive Chef Fernando Divina respectfully crafts his intriguing ingredients into creative culinary creations.

Tendrils at SageCliffe Basics:

Tendrils is located in the [Cave B Inn](#) at:

344 Silica Road NW
Quincy, WA 98848
(509) 785-3780

- **Breakfast:** Monday–Friday, 7am-11:30am; Saturday–Sunday (Buffet), 7:30am-10:30am
- **Lunch:** Daily, 11:30am-2pm
- **Dinner:** Sunday–Thursday, 5pm-9pm; Friday–Saturday, 5pm-10pm
- **Parking:** Lot and valet parking
- **Cuisine:** Innovative Regional Fare
- **Cost:** Dinner with an appetizer, one drink, and dessert is about \$45 before tax and tip.
- Full bar service, Cave B and SageCliffe wines
- All major credit cards accepted

Tendrils Overview

The [Cave B Inn](#) has been careful to keep itself uniquely Northwest, and Tendrils is no different. The SageCliffe estate is a working farm with apple orchards, vineyards, and a chef’s garden. Chef Fernando Divina draws on all of those resources as well as family farms in the region and other local sources for his ingredients.

There is something special about ordering a bottle of wine at dinner that was grown, produced, and bottled right on the property (bottles top out at \$33). Or knowing that your food comes from local, organic, humanely raised, and ecologically sound sources. It also helps that everything tastes good.

The dining room design is simple, open, and elegant. It has a feel that I would call Northwest Napa – taking all of the best aspects without trying to be a Tuscan villa. Views of the vineyard, river canyon, and sage covered cliffs are breathtaking. The atmosphere is very comfortable with most diners also guests staying at the [Cave B Inn](#). The ambiance and cuisine at Tendrils fits perfectly with its location at a luxury wine resort.

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Small Plates



Tendrils Bar.
Courtesy of Cave B Inn.

Our attention went straight to the Hama Hama oysters (\$2.50 each). We ordered a half-dozen, as did a couple at an adjacent table. The sweet oysters are served on top of a wooden box filled with ice with seabean. The crisp, salty sprigs are more than just garnish, and complement the oysters perfectly. The oysters come from the Hama Hama River on the Olympic Peninsula. The river empties into Hood Canal on a gravel beach where the oysters are naturally grown and harvested by hand.

The spread (\$9) is a plate of hand-crafted crackers and breads served with a trio of spreads: a tapenade of sun-dried tomatoes, local herb garden goat cheese with roasted garlic, and Quincy bean hummus. The Quincy chestnut beans give the hummus an eggplant color and unique flavor – different, but good. The goat cheese was our favorite of the three.

It was a tough decision between the spread and Armandino's salumi (\$11). Tendrils offers an antipasto plate of culatello, salami, and cured duck breast with marinated olives and pickles. Seattle residents may be familiar with *Salumi* – Armandino Batali's popular lunch spot in Pioneer Square. Even more people know his son (Molto) Mario Batali from his show on the Food Network and his restaurant, *Babbo* in New York. Tendrils also had Dungeness crab cakes (\$13) on the menu, served with ginger remoulade and apple slaw made from the fruit of the SageCliffe Estate orchards.

Soups and Salads

Chef Divina continues his use of the bounty of the region with the soups at Tendrils – Ancient Lakes white onion and potato soup (\$10) and a Favorite Northwest chowder (\$13). Ancient Lakes refers to a group of lakes in the Quincy Wildlife Area, set in a coulee remaining from the Missoula floods. The soup is served with the same blue sage that covers the surrounding cliffs.

The chowder consists of seasonal Northwest fish and shellfish with stew of potatoes, leeks, bacon, sweet corn, tarragon, and cream. Tendrils has a beet root and blood orange salad (\$10) as well as a blue cheese SageCliffe salad with apples, toasted pine nuts, and cabernet franc verjus.

The Main Course at Tendrils

Despite a relatively short menu, Tendrils has a broad and diverse entrée selection. The menu features three seafood and two vegetarian plates along with chicken, pork, beef, and lamb dishes. The preparations also change over time, maintaining diversity.

We had the Wild King Salmon (\$24) with Chef Divina's signature preparation. A beautiful piece of salmon is served with fiddleheads, wild rice, asparagus, and hazelnuts. A personal favorite, Divina once owned and operated a Portland restaurant called Fiddleheads. It was a meal there by the architects for the Smithsonian Institution National Museum of the American Indian that led to Divina's total creative control over the new museum's restaurant. The resulting Smithsonian *Foods of the Americas Cookbook* won Divina the IACP award of Excellence, the Gourmand World Cookbook Award and the James Beard Award of Excellence.



Tendrils Dining Room.
Courtesy of Cave B Inn.

Tendrils leans on Cave B Estate wines in preparing huge Lion's Paw Scallops (\$22) in chardonnay and lemon honey bouillon, and the San Juan brodetto of shrimp, mussels, and clams in a sémillon bouillon.

Chef Divina taps family farms in the region for his meats – Thundering Hooves (Walla Walla, WA) and Cattail Creek Farms (Willamette Valley). Both farms are known for being organic, humane, ecologically sound and socially responsible. Everything tastes great, but a meal at Tendrils is also about respecting and appreciating what it is you are eating.

That being said, the grilled and braised lamb chops (\$26) were absolutely delicious. The combination of yellow corn cake and wilted greens round out the dish nicely, especially with the Cave B Estate Cabernet we were drinking.

Tendrils Desserts

The dessert menu has some intriguing items. The Cave B bread pudding is a favorite, served with a blanc de blanc (Cave B Estate Winery) poached pear. The Chocolate Ganache Torte is to die for with frozen raspberry mousse (presumably from the raspberry bushes we saw in the chef's garden) and Chantilly cream. The apricot soufflés are a great choice for anyone that loves carrot cake. The burnt English cream is a signature item, and cheese lovers can indulge in a plate of artisan cheese of the Pacific Northwest. You are also encouraged to try some estate ice wine with dessert.