

# CHRISTMAS

## at SALISH LODGE & SPA

\$140 per guest | \$40 for wine pairings

### FIRST *(choose one)*

**PORCINI & CHESTNUT SOUP** guanciale, sage crème fraiche, truffle  
*Damsel Cellars Marsanne, 2022 Yakima Valley, WA*

**ROASTED SWEET POTATO SALAD** baby gem lettuce, red onion, pear, feta, pistachio, Dungeness crab, cilantro honey vinaigrette  
*Sparkman Cellars Kindred Red Blend, 2020 Columbia Valley, WA*

### MAIN *(choose one)*

**SEARED SCALLOPS** kabocha squash, miso, baby bok choy, ginger, sesame seeds  
*Tiefenbrunner Pinot Grigio, 2021 IT*

**GRILLED BEEF TENDERLOIN** foie gras, spiced parsnips, buttermilk mash, bourbon demi  
*Guardian Cellars Chalkline Red Wine, 2021 Columbia Valley, WA*

**GRILLED KING SALMON** turnips, black garlic, pomegranate, caviar, marcona almond, grilled bitter green, blood orange  
*Woodward Canyon Chardonnay, 2022 Walla Walla, WA*

**RICOTTA GNOCCHI** pickled cranberries, rosemary, pistachios, celeriac, Beecher's Reserve  
*Megan Anne Pinot Noir, 2021 Willamette Valley, OR*

### LAST *(trio of minis)*

**PEPPERMINT MOUSSE CAKE** blackout cake, peppermint chocolate mousse, dark chocolate glaze, crushed peppermint

**COCONUT CAKE** coconut mousse, toasted coconut flake

**PAVLOVA** baked meringue, passionfruit curd, fresh fruit  
*Warre's Vintage Porto, 1994 PT*

**SALISH**  
LODGE & SPA

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.



**SALISH**  
LODGE & SPA

[www.SalishLodge.com](http://www.SalishLodge.com)  
6501 Railroad Ave. Snoqualmie, WA 98065  
800.272.5474

