JANUARY 26, 2023 | THE DINING ROOM at SALISH LODGE & SPA

\$200 includes a shared appetizer, choice of soup or salad, choice of entreé. shareable dessert, and a bottle of wine.

CHOICE OF WINE (choose one)

Sleight of Hand Enchantress Chardonnay, Yakima Valley, WA Rocky Pond Proprietary Blend, Merlot/Malbec/Cabernet Sauvignon, Columbia Valley, WA Elk Cove Pinot Noir, Willamette Valley, OR

SHARED APPETIZER

WINTER SOUASH RAVIOLI seasonal mushrooms, miso, brown butter, black vinegar, Beecher's reserve, chervil

CHOICE OF SOUP OR SALAD (per person)

WINTER GREENS SALAD poached egg, smoked prosciutto, hazelnut vinaigrette, radicchio, Belgian endive, Beecher's Reserve

> WASHINGTON ONION SOUP Walla Walla onions, sherry, peasant bread, gruyère

CHOICE OF ENTREÉ (per person)

NORTHWEST FREE-RANGE CHICKEN jasmine rice cake, baby bok choy, ginger, fish sauce

GOLDEN BEET RISOTTO baby kale, ricotta salata, Marcona almond, lemon oil

STEAMED SABLEFISH* Manila clam, dashi, roasted Maitake, shiso oil

SHARED DESSERT (choose one)

CHOCOLATE COFFEE Chocolate torte, espresso ice cream, peanut butter dust, fudge

DULCEY MOUSSE CAKE hazelnut dacquoise, Valrhona dulcey chocolate, milk chocolate namelaka, toasted hazelnuts, shortbread cookie

^{*} 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 personnél. 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.