

FEBRUARY 2023 | THE DINING ROOM at SALISH LODGE & SPA

# Date Night

\$200 includes a shared appetizer, choice of soup or salad, choice of entrée, 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 SQUASH 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

CELERY ROOT SOUP

tahini, chickpea, harissa

## CHOICE OF ENTRÉE (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

GRILLED SALMON\*

Beluga lentil, red beet, shaved brussels sprout, apple

## 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 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.*