



Christmas at Salish

145 PER PERSON | +45 WITH WINE PAIRINGS

FIRST

Celeriac Bisque

parsley, walnut, Meyer lemon

Winter Squash Salad

baby kale, fig vinaigrette, pickled apple, marcona almond, Beecher's Reserve

MAIN

Seared Scallops

winter greens, beet, pistachio, pomegranate, country ham

Grilled Beef Tenderloin

foie gras, Brussels sprouts, apple cider, buttermilk mashed potatoes, cognac demi

Grilled King Salmon

neeps, chicories, yuzu, sour apple

Ricotta Gnocchi

parsnip, rosemary, ricotta salata, chanterelle, black garlic butter

LAST

Peppermint Chocolate Mousse Cake

blackout cake, peppermint chocolate mousse, ganache, chocolate pearls, vanilla ice cream

Winter Pavlova

tangerine curd, seasonal fruit



THE
DINING
ROOM