

THE RESTAURANT AT SALISH LODGE

DESSERT 13

Hazelnut Chocolate Cake

hazelnut dacquoise, chocolate praline ganache, milk chocolate mousse, pear sorbet

White Chocolate Cheesecake

house-made graham cookie & pistachio crust, poached quince

Apple Galette

salted caramel sauce, maple ice cream

Seasonal Sorbet

Damn Fine Cherry Pie inspired by Salish Lodge's role in "Twin Peaks"
ala mode +2

Crème Brûlée Salish honey, vanilla bean, fresh berries 

BEVERAGES

Chateau de Cosse, Sauternes 3 oz 16 | 375 ml 98

Taylor Fladgate 10yr 14 | 20yr 22 | LBV 12

Rare Wine Co. "New York" Malmsey Madeira 15

Alvear, Pedro Ximenex, 2014 Sherry 10

Sparkman Hallelujah Port 25

Snoqualmie Coffee Irish cream and hazelnut liqueur 17

Kiona Ice Wine 2022 Red Mountain, WA 3 oz 18 | 375ml 98



Look for the Salish bee to guide you to menu items that feature honey from our own hives.

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.