

MARCH 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

ROASTED PACIFIC OYSTERS

'nduja, toasted breadcrumbs, chives

CHOICE OF SOUP OR SALAD (per person)

ROMAINE CAESAR SALAD

harissa chickpeas, preserved lemon, parmesan, black garlic dressing, croutons

WASHINGTON ONION SOUP

Walla Walla onions, sherry, peasant bread, Gruyère

CHOICE OF ENTRÉE (per person)

SALMON CREEK FARMS DUROC PORK CHOP*

winter squash, red cabbage, sour apple, pinenut za'atar

BUCATINI

kabocha squash, pink peppercorn, mustard green, sherry vinegar, marcona almond, Grana Padana

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 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.