

THE RESTAURANT

AT SALISH LODGE

DESSERT 13

Hazelnut Chocolate Cake ^{VEG}

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

White Chocolate Cheesecake ^{VEG}

house-made graham cookie & pistachio crust, poached quince

Apple Galette ^{VEG}

salted caramel sauce, maple ice cream

Seasonal Sorbet ^{GF V}

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

Crème Brûlée ^{GF VEG} 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

Alvear, Pedro Ximenes, 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

GF: Gluten Free | V: Vegan | VEG: Vegetarian



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.