

# THE RESTAURANT

AT SALISH LODGE

## DESSERT

### Baked Snoqualmie <sup>VEG</sup>

chocolate blackout cake, vanilla ice cream, Amarena cherries, Italian meringue, dark chocolate shavings, cinnamon

36

*Available inside The Restaurant only*

### Chocolate Mousse Cake <sup>VEG</sup> 17

chocolate glaze, honeycomb, vanilla bean ice cream 

### Apple Galette <sup>VEG</sup> 17


butter crust, spiced apple filling, salted caramel, vanilla bean ice cream

### Seasonal Sorbet <sup>GF V</sup> 15

### Damn Fine Cherry Pie <sup>VEG</sup> 15

inspired by Salish Lodge's role in "Twin Peaks"  
*ala mode +3*

### Crème Brûlée <sup>GF VEG</sup> 15

Salish honey, vanilla bean, fresh berries 

## BEVERAGES

**Salish Delight** Stoli Vanilla, Kahlua, Licor 43, Campfire Espresso, vanilla ice cream 23

**Chateau Roumieu Lacoste, Sauternes, 2022 Bordeaux, FR**  
3 oz 18

**Taylor Fladgate 20yr** 19

**Don Ziolo, Pedro Ximenes, 15yr Sherry** 11

**Sparkman Hallelujah Port** 28

**Kiona Ice Wine 2022 Red Mountain, WA** 3 oz 20 | 375ml 110

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.