

SLEIGHT OF HAND

CELLARS

AUGUST 12, 2021

FIRST

Grilled Pacific Oysters

Chili, Cultured Butter, Seabeans, Citrus

paired with 2020 Magician Riesling

SECOND

Scallop Crudo

Sun Gold Tomato, Tunawerth Creamery Buttermilk,
Agrumato Oil, Garden Flowers

paired with 2018 Enchantress Chardonnay

THIRD

Chestnut Honey Smoked Chinook

Huckleberry, Summer Melon, Linseed

paired with 2018 Archimage Reserve Red Blend

FOURTH

Wagyu Rib Steak

Olsen Farm Potatoes, Miso, Blistered Heirloom
Tomato, Black Vinegar, Summer Herbs

paired with 2018 Levitation Reserve Syrah

FIFTH

Dark Chocolate Budino

Buckwheat Sable, Tart Cherry Marmalade,
Espresso Crunch

paired with 2018 Psychedelic Syrah

SALISH
LODGE & SPA

