



The Dining Room Dinner Menu

Our goal is to bring you approachable Northwest cuisine using fresh, vibrant and seasonal ingredients. We strive to present well-balanced dishes with flavors ranging from subtle to bold, drawing from indigenous ingredients and traditional techniques.

Starters

Sunchoke Cappuccino

Thyme Foam, Olive Cheese Straw

10

Lobster and Dungeness Crab Bisque

Lobster Bisque, Local Dungeness Crab Tian

14

Salish Beet Salad

Amaranth, River Valley Chevre, Crisp Phyllo

11

Baby Organic Spinach Leaves

Almond Crusted Local Goat Cheese, Agrodolce, Red Pepper Glaze

11

Full Circle Farms Organic Greens

Grape Tomatoes, Fennel, Champagne Vinaigrette

10

Mosaic of Foie Gras and Duck Confit

Washington Apple Jelly, Fig and Prune Chutney, Warm Brioche

21

House Cured Venison Bresaola

Organic Arugula, Aged Parmesan, Truffle Oil Essence

16

Day Boat Scallop Escabeche

Shallots, Golden Raisins, Peppers, Local Herbs

18

Veal Sweetbread Ravioli

Parsnip Puree, Mizuna Leaves, Espresso Cardamom Oil

18



Signature Grill Entrees

Served with Roasted Shallot and Garlic Potato Purée

Choice of:

Snoqualmie Syrah Bordelaise, Pink Peppercorn Brandy Sauce or Lemon Butter Sauce

Grilled Salmon

Salish Honey Glaze Infused with Madagascar Vanilla

26

Kurobuta Pork Chop

14-Ounce Snake River Farms

30

Beef Rib Eye

10-Ounce Snake River Farms

40

Veal Chop

10-Ounce Bone In Free Range

44

Prime Porterhouse for Two

24-Ounce Carved Table Side

130

Served With Two Sides of Your Choice



Entrées

Columbia River Sturgeon Bourguignon

Caramelized Cipollini Onions, Parsnip Potato Puree, Pancetta Crisp

32

Poached Sole and Wild Salmon Mousse

Roulade of Petrale Sole with Salmon Mousse, Poached Pear,
Sweet Corn Pancake, Meyer Lemon Butter Sauce

34

Trio of Lobster

Lobster Pot Pie, Lobster Thermidor, Salad of Lobster, Basil, Pineapple Sage, Lime

48

Oxtail Ragout

Delicata Squash Gnocchi, Poached Quail Egg, Sage Crisp, Pumpkin Breadcrumbs

30

Salish Honey Glazed Breast of Duck

Muscovy Duck, Salish Honey, Smoked Potato, Baby Turnips, Braised Red Cabbage, Duck Jus

32

Whole Stuffed Quail

Watercress and Mushroom Mousse, Rainbow Chard, Potato Cakes,
Carrot Puree, Quail Egg, Red Currant Reduction

28

Pan Roasted Tenderloin of Beef

Baby Root Vegetables, Roasted Shallot and Garlic Potato Puree,
Yorkshire Pudding, Snoqualmie Syrah Bordelaise

38

Winter Squash Risotto

Pineapple Sage, Chestnuts, Chili Fennel Pangratata

28

Wild Mushroom and Sorrel Pie

Potato Crust, Baby Carrots, Popcorn Shoots

24

Fall Hunter's Gather

Wild Game of the Week

MP



Sides

Foraged Mushrooms

9

Sautéed Kale and Young Greens

7

Truffle Fingerling and Purple Potatoes

7

French Green Beans

7

Glazed Baby Carrots and Parsnips

7

Roasted Shallot and Garlic Potato Purée

7

Menus are subject to change

Kindly refrain from using cellular phones in The Dining Room. Parties of six or greater are presented with one check which includes a 20% gratuity.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

Ask your server which dishes apply, more information is available upon request
