



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.

Chef de Cuisine, Jack Strong

Starters

Fall Squash and Wenatchee Apple Bisque

Inaba Farms squash, chèvre crème brûlée

Tasting 6 Full 9

Carnation Valley Baby Lettuces

champagne vinaigrette, fall figs, aged balsamic, salted hazelnuts

10

Traditional Salish Smoked Salmon Salad

soft poached Stiebrs Farm organic egg, mâche greens,
caper-lemon vinaigrette

16

Porcini Dusted Sweetbreads and Potato Salad

Yukon gold, red & Peruvian purple potatoes, cornichons,
caramelized cipolini onion, black truffle aioli

12

Bacon, Eggs and Mt. St. Helens Huckleberry Shortstack

machaca braised Snake River Farms kurobuta (Snake River, ID)
pork belly, huckleberry blinis, quail egg

14

Caramelized Onion and Fall Organic Root Vegetable Buckwheat Tart

a trio of caramelized onions, beets, salsify, crème fraîche gelato, balsamic granita

11

Snoqualmie River Hot Rocks*

monkfish on indigenous fry bread, west coast Dungeness
crab panna cotta, citrus-scented scallop

21



Northwest Cheese Tasting

choose from our local cheeses paired with house preserved fruits

Choose three - 18 Each Additional - add 5

“Falls” Trio

Mt. Townsend Creamery, Seastack

Cow’s milk, silky texture, intense flavor

Estrella Family Creamery, Caldwell Creek

raw goat’s milk, light grassiness and custard soft texture

Estrella Family Creamery, Valentina

raw cow’s milk, washed rind Gruyere style

“Rocks” Trio

Rogue Creamery, Blue Cheese

Cow’s milk, Aged at least 90 days, its semi-soft texture is smooth and its flavor subtle

Estrella Family Creamery, Old Apple Tree Tomme

cows milk, washed in cider and apple brandy, cave aged on spruce

Mt. Townsend Creamery, Cirrus Camembert

cows milk, creamy soft texture, rich, buttery flavor

Sunset Supper at the Falls

A three-course dinner, using the finest of in-season ingredients

49



Allow the Salish Wine Captains to pair wines that share a strong affinity to the chef’s selections

Add 30



5pm - 7pm Daily



Entrées

Cedar Wrapped Alaskan Black Cod

confit of leeks, fingerling potatoes, local mushrooms, essence of preserved lemon

37

Fennel Pollen Dusted Scallops

braised fennel, parsnip purée, cranberry-fennel jus

39

Smoked Fallow Venison Strip Loin*

spaghetti squash, Full Circle Farms braising greens, local apple, pancetta, Cascade huckleberry reduction

44

Lavender - Mint Marinated Chicken

Petaluma Farms chicken, raisin-pecan crostini, rainbow chard dark plum chutney, apple cider jus

32

Hunter Sauce Braised Short Ribs

Salish picked rosemary-lemon spaetzle, brussel sprouts, local chanterelle mushrooms

36

White Truffle Scented Prime Tenderloin*

Rogue Creamery Smokey Blue, sweet potato gratin, red wine chocolate sauce

49

Locally Foraged Mushroom Strudel

best of the season's mushrooms wrapped in phyllo, roasted garlic, Salish herbs, red inca quinoa

24

Fall Vegetable Cassoulet

hand formed puff pastry, braised white beans, local organic fall vegetables

23

Side Dishes

Braising Greens - 7

Sweet Potato Gratin - 7

Root Vegetables - 7

King Crab - 18



Chef's Epicurean Tasting Menu

A five course taste from the full menu
highlighting favorites of the season

95



paired with wines



add 45

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.

**Information on consuming raw or undercooked foods is available upon request*

**Eating raw or undercooked food may cause food borne illness. Ask your server which dishes apply.*

Menu is subject to change without notice.