

Valentine's Day Dinner

Salish Lodge & Spa
Wednesday, February 14th, 2007

Amuse Bouche...

little bites that delight before the feast begins

Les Potages...

Maine Lobster Bisque

fennel and lobster salad, soft brandy crème

Les Poissons...

Seared Diver's Scallops

celeriac fondue, warm caviar butter, potato "croustillant," citrus "fleur de sel"

Les Entrées...

Butter Poached European Turbot

creamy leeks, black winter truffle, champagne emulsion

Or

Honey and Thyme Glazed Rack of Lamb

carved tableside for two

roasted shallot potato puree, wild mushrooms and glazed young vegetables

Or

Roasted Tenderloin of Country Beef

parsnip potato puree, bouquet of glazed young vegetables, port wine reduction

Les Fromages...

Estrella Family Cheeses

for two

*wynoochee river bleu, grisdale goat, old apple tree tomme
raymond cranberries, tart cherries, and candied quince*

Les Desserts...

Valrhona Chocolate "Bombe"

finished tableside for two

soft truffle filling and warm huckleberry compote

Mignardises

Costa Rican "Dota" French Press Coffee Service

125.00 per person

50.00 additional per person wine pairing

100.00 additional per person champagne pairing

Roy Breiman, Executive Chef

Justin Sledge, Chef de Cuisine

Mark Kieras, Sommelier