



Moonlight Dining At Salish Lodge

By Jenise Silva | Published: Jun 17, 2015

With the weather consistently hitting the 80 degree mark there's no question that it's officially summertime in Seattle. Evidence to that – barbecue smoke wafts through the adjoining neighborhoods and space at the parks is at a premium as people pack up their picnics and go in search of a patch of grass to enjoy a meal al fresco.

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If you like the idea of having Mother Nature as a backdrop to your meals then you'll certainly love the idea of sitting down to a dinner in an intimate chef's studio that is going to be the closest you'll ever get to the mighty roar of the 268-foot Snoqualmie

Falls.

Less than an hour away from Seattle, the [Salish Lodge & Spa](#) has been busy at work over the last several months turning a lovely, yet underused, space adjacent to their main kitchen area into a new interactive cooking and dining space overlooking the Falls. And with nighttime temps still hanging around in the 70s there's not a better time to extend your summer evenings than with a dinner and a glass of wine at the "Full Moon Dinner at the Falls" series.

Just past the main dining room at the Lodge there is an unassuming door that will lead you to the new “Chef’s Studio.” As you open the door and make your way down to the studio you’ll want to pick up one of the twelve aprons that are stylishly hanging on the wainscoted wall. The reason: not only will you be feasting on a three course meal inspired by local ingredients, you’ll also be rolling up your sleeves and joining the other 11 guests to help prepare portions of the meal under the watchful eye of Chef Steven Snook.

But before the mise en place is set up and any seasonally inspired appetizers begin to take shape, you’re night will start off with a sparkling wine reception with Chef Snook. With a long dining table (with views into the main kitchen) filling the studio it will just be you, the Chef and 11 other lucky souls who will be spending the next several hours dining, drinking and enjoying the sound of the Falls which happen to be right outside the raised doors that lead to the patio.

And that’s really the whole purpose of this experience. Meet some new friends (or get reacquainted with 11 of your own friends), enjoy the communal experience of helping to prepare a delicious meal and be close – and I mean very close – to nature and enjoy the close of another wonderful evening under the full moon.

The Salish Lodge has consulted the moon phases calendar and will be offering up this very special, and limited experience on the nights of July 31, Aug 29, Sept 28 and Oct 27. Tickets for the Full Moon dinners are \$150 per person.

Other highlights at the Salish Spa & Lodge include a culinary educational series, monthly canning classes and “Salish Sips,” a wine and beer dinner series happening through the month of June featuring celebrated Washington State winemakers.

For reservations and additional information on the “Full Moon Dinner at the Falls” series along with the other culinary programs happening at the Salish Lodge & Spa this summer and fall visit: [Culinary Adventures](#).