



The Country Breakfast at the Salish Lodge is an old meal being offered at a new price to celebrate 100 years of breakfast tradition. The Country Breakfast is a three-course-meal that will be served on Wednesday mornings from 7-10 a.m. starting on April 1st and running through June 29th, 2016. The best part is the price tag of only \$19.16! Scratch that, the food is the best part. (Image: Joshua Lewis / Seattle Refined)

Salish's breakfast to end all breakfasts

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I am writing this whilst in a food coma from the Country Breakfast at the [Salish Lodge](#)- an old meal being offered at a new price to celebrate 100 years of breakfast tradition. [The Country Breakfast](#) is a four-course-meal that will be served on Wednesday mornings from 7-10 a.m. starting on April 6th and running through June 29th, 2016.

And the best part is the price tag of only \$19.16! Scratch that, the food is the best part.

Before beginning the endeavor, Executive Chef Matt Heikkila told us that he hoped we came prepared with stretchy pants, and boy was he right. To start things off, they offered us coffee, tea, and/or something a bit stronger. We got to check out the Pimm's Cup Royale which consisted of Pimms liqueur, Salish Brut, and garnished with cucumber, strawberries, and mint.

Everything was beautiful, starting with the fixings for your coffee. We had our choice between white or brown sugar, white and dark chocolate flakes, home-made whipped cream, or regular cream. Accompanying our coffee was a pastry dish called the "Baker's Basket" which included a banana chocolate chip muffin, blueberry coffee cake, and a lemon poppy-seed scone. Each pastry was baked day of, so they were super fresh.

The next course was two buttermilk pancakes sprinkled with powdered sugar and maple syrup, and a cup of seasonal fruit topped with Devonshire cream. The fruit was incredible and I don't even know what Devonshire cream is, but I will be dreaming of this for years to come.

The third course was my personal favorite. I was already chatting endlessly about the [Salish Old Fashioned Steel-Cut Oats](#) on the drive there, and I was pleasantly surprised when I saw this on the menu! Old fashioned steel cut oats with the infamous Salish honey and poached fruit with brown sugar. YUM.

Lastly, the main course. I was so full by this point that I was actually sad that I couldn't finish this plate of glory. Three farm fresh eggs any style, hickory smoked bacon, ham steak, apple pork sausage, hashed breakfast potatoes, and a buttermilk biscuit. To top off the biscuit, they poured the honey in their traditional "honey from heaven" technique to represent the infamous Snoqualmie Falls, just outside the window.

Needless to say, the Salish Lodge went above and beyond when creating this breakfast. The food was incredible and the service was outstanding. Cheers to 100 years!

