

SPECIAL FOUR-COURSE HONEY MONTH MENU

\$99 | \$135 with wine pairings

FIRST

Sweet Corn Soup

summer squash, basil, smoked Salish honey
crème fraiche

2016, *The Walls, Chardonnay, Columbia Valley, WA*

SECOND

Stone Fruit Panzanella

local stone fruits, greens, torn bread,
herb ricotta, Salish honey vinaigrette

2018, *Sigillo Cellars, Viognier, Columbia Valley, WA*

MAIN

Grilled Salmon Creek Farms Pork Chop

wild mushroom bread pudding, butternut squash,
pickled huckleberry, pistachio

2018, *Iris, Pinot Noir, Willamette Valley, OR*

FINAL

Olive Oil Cake

honey roasted pineapple Salish honey crèmeux,
blackberries

2016, *Chateau de Cosse, Sauternes*

SALISH
LODGE & SPA