



**SALISH**  
LODGE & SPA

# THE DINING ROOM

---

Honey is a quintessential part of the Salish experience. It all started with a four-hive apiary on the hillside overlooking the Lodge in spring 2011, and our efforts have since tripled. We now produce 2,400 pounds of honey per year. We invite you to indulge in this delectable menu created with our unique artisan honey. Look for the Salish bee on our main menu to guide you to all our honey favorites.

## HONEY MONTH TASTING MENU

\$99 per person; \$135 with wine pairings; Available September 3 to September 30, 2019

### FIRST

#### **Sweet Corn Soup**

summer squash | basil | smoked Salish honey crème fraiche  
*The Walls Vineyard • Chardonnay, “Les Jeunes Vignes” 2015*  
*Columbia Valley, Washington*

### SECOND

#### **Stone Fruit Panzanella**

local stone fruits | greens | torn bread | herb ricotta | Salish honey vinaigrette  
*Long Shadows, Riesling, “Poet’s Leap” 2016*  
*Columbia Valley, Washington*

### MAIN

#### **Grilled Beef Short Rib**

Calabrian chili | sour peach | radish & cucumber salad | Salish honey  
*Three of Cups, Petite Sirah “Le Croyant” 2014*  
*Red Mountain, Washington*

### LAST

#### **Olive Oil Cake**

honey roasted pineapple Salish honey cremeux | blackberries  
*La Spinetta, Moscato d’asti*  
*Italy*



*\*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food-borne illness. Menu items and prices subject to change. A 20% service charge will be added to parties of six or more. 100% of the service charge will be distributed to the servers serving you.*