



LONG SHADOWS
DISTINGUISHED WINERIES & VINEYARDS

TRAY PASSED HORS D'OEUVRES

Pink Peppercorn Sturgeon and Chinook Caviar

On lovage blini with tarragon crème fraîche

2017 Poet's Leap Riseling

FIRST

Roasted Rabbit Stew

sour orange | red lentil | thumbelina carrot | charred jalapeño chermoula

2016 Dance Chardonnay

SECOND

Squash Blossom

applewood smoked ricotta | Salish honey | buckwheat tempura

almond romesco

2016 Saggi

THIRD

Wild Boar Ravioli

morel mushroom | stinging nettle pistou | brown butter

2015 Pirouette

FOURTH

Grass Fed Skirt Steak

grilled garden potatoes | angilica | truffled egg yolk | bone marrow

2016 Feather Cabernet Sauvignon

FIFTH

Rhubarb and Strawberry

strawberry cremeux | almond sponge | rhubarb compote

2018 Julia's Dazzle Rosé



SALISH
LODGE & SPA