



SALISH
LODGE & SPA

TASTING MENU

\$95 per person, wine pairings \$35 per person

Available Sunday through Wednesday until February 11th, 2019

FIRST

Sour Apple Soup

forbidden rice | green curry | charred onion

Domaine Lucien Albrecht Gewurztraminer 2016 • Alsace, France

SECOND

Braised Rabbit

buckwheat crêpe | hazelnut butter | mascarpone | truffled egg yolk

Castello di Bossi Chianti Classico 2013 • Tuscany, Italy

THIRD

Grilled Halibut Cheeks

black lentil | carrot jam | Macha green tea gastrique | chive

Abeja Winery Chardonnay 2016 • Washington

MAIN

Rosemary Garlic Crusted Rack of Lamb

cannellini beans | confit onion | pasilla pepper coulis | demi-glace

Delille Cellars D2 2015, Columbia Valley • Washington

LAST

Valrhona Dark Chocolate Torte

ganache | dark chocolate sponge

Smith Woodhouse, Tawny Port

