VALENTINE’S DAY PRIX-FIXE MENU
$135 per person, wine pairings $35 per person
Only prix-fixe menu available February 14, 2019
Prix-Fixe Menu available February 12th through February 18th

FIRST

Spot Prawn Bisque  blood orange gastrique | lemongrass crème fraîché | micro basil
Cambria Chardonnay 2016 • Santa Maria California

Sunchoke and Coconut Soup  toasted coconut | olio nuovo | toasted cardamom | chervil
WT Vintners Gruner Veltliner 2016 • Columbia Valley Washington

SECOND

Roasted Chioggia Beet  arugula | endive | honey | pinon | spruce | chevre
Carl Graff Himmelrich Spatlace 2016 • Mosel, Germany

Charred Avocado  jicama | grapefruit | chamomile | chili de arbol | Champagne
Whitehaven Sauvignon Blanc 2017 • Marlborough, New Zealand

MAIN

Butter Poached Lobster  carrot | lemongrass | sweet potato | tobiko
Alexandria Nicole Shepard’s Mark 2017 • Columbia Valley, Washington

St. Helen’s Filet Mignon  rosemary | pancetta | brandy | fig | asparagus | white cheddar polenta
Delille Cellars D2 2015 • Columbia Valley, Washington

Saffron Risotto  ratatouille | sundried tomato | balsamic reduction | micro herb salad
Castello di Bossi Chianti Classico 2013 • Tuscany, Italy

LAST

Dessert Trio for Two
dark chocolate pot de crème with raspberry Chambord geleé
strawberry macarons with white chocolate ganache and berry cremeux
key lime tart with tropical fruits and toasted coconut meringue
La Spinetta Moscoto • d’Asti, Italy

SALISH LODGE & SPA