



VALENTINES DAY PRIX-FIXE MENU

\$135 per person, wine pairings \$35 per person

Only prix-fixe menu available February 14, 2019

Available as Tasting Menu February 12th through February 18th

FIRST

Spot Prawn Bisque blood orange gastrique | lemongrass crème fraîche
micro basil

Cambria Chardonnay 2016 • Santa Maria California

Sunchoke and Coconut Soup toasted coconut | olio nuevo
toasted cardamom | chervil

WT Vintners Gruner Veltliner 2016 • Columbia Valley Washington

SECOND

Roasted Chioggia Beet arugula | endive | honey | pinon | spruce | chevre
Carl Graff Himmelrich Spatlese 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 gelée
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

