



SALISH
LODGE & SPA

Winter Chef Studio Experiences

Salish Lodge & Spa's Private Culinary Adventures program offers intimate dining experiences with one of our culinary artists and a heart-of-the-kitchen feel.

Elevate the traditional dining experience with breathtaking views of Snoqualmie Falls in either our Chef's Studio or for larger parties in the Hidden Terrace* and provide a memorable dinner filled with a culinary connection.

*Five-course tasting menu includes two passed appetizers - \$160 per person
(plus \$60 per person optional wine pairings are added with each course)*

*Seven-course tasting menu includes two passed appetizers - \$195 per person
(plus \$75 per person when optional wine pairings are added with each course)*

Sour Apple Soup

forbidden rice | green curry | charred onion

Domaine Lucien Albrecht Gewurztraminer 2016 • Alsace, France

Brown Sugar Soy Smoked Sturgeon

scallion cilantro pistou | mustard spätzle

Carl Graff Himmelrich Spatlese 2016 • Mosel, Germany

Chevre Polenta Cakes

smoke dried tomato nagê | roasted baby turnips | mizuna

Domaine Vincent Delaporte Sauvignon Blanc 2016 • Sancerre, France

Braised Rabbit

buckwheat crêpe | hazelnut butter | mascarpone | truffled egg yolk

Castello di Bossi Chianti Classico 2013 • Tuscany, Italy

Grilled Halibut Cheeks

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

Abeja Winery Chardonnay 2016 • Washington

Rosemary Garlic Crusted Rack of Lamb

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

Delille Cellars D2 2015, Columbia Valley • Washington

Valrhona Dark Chocolate Torte

ganache | dark chocolate sponge

Smith Woodhouse, Tawny Port

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change.

Information on consuming raw or undercooked food is available upon request.

All food and beverage is subject to applicable Washington state sales tax and a 23% taxable service charge.

Of that amount, 55% will be paid directly to service personnel and 45% will be retained by the property.



Look for the Salish bee to guide you to menu items
that feature honey from our own hives.

