



SALISH
LODGE & SPA


CHRISTMAS EVE AND CHRISTMAS DAY DINNER MENU 2018

\$135 per person, \$195 per person with wine pairings

Amuse bouche

FIRST

Spot Prawn Bisque^{GF} Black rice | fennel pollen | lemongrass crème fraîche
Cambria Chardonnay, 2016 · Santa Maria, California

 **Acorn Squash Bisque**^{GF} Salish honey | brown butter | sage | nutmeg
Domaine Lucien Albrecht Gewurztraminer, 2016 · Alsace, France

SECOND

Tasso Pork Belly^{GF} Baby arugula | kumquat jam | crème fraîche
Yohan Lardy Cru, Les Michelons, 2015 · Moulin-a-Vent, France

Seared Scallop^{GF} Vanilla carrot butter | chili oil | mâche
Efeste "Evergreen" Riesling, 2016 · Columbia Valley, Washington

Sunchoke Risotto^{GF} Pinenut | sage | parmesan | porcini mushroom jus
Cambria Chardonnay, 2016 · Santa Maria, California

THIRD


Baby Kale and Pomegranate^{GF} Ricotta salada | marcona almond | white balsamic vinaigrette
WT Vintners, Gruner Veltliner, 2016 · Columbia Valley, Washington

Roasted Beet and Pancetta^{GF} Mascarpone | wheat berry | sea salt | spinach
Carl Graff, Himmelreich, Spatlese, 2016 · Mosel, Germany

INTERMEZZO

Lingonberry Prosecco Sorbet^{GF}

MAIN

 **Tenderloin Beef Wellington** Wild mushroom and shallot duxelles | puff pastry
Salish honey candied carrot | parsnip puree | thyme demi glace
Baer Winery, Ursa, 2014 · Columbia Valley, Washington

Cedar Roasted Chinook Salmon^{GF} Northwest king salmon | Palouse lentils | pancetta
charred baby onion | preserved apricot | lemon ver jus
Elk Cove, Pinot Noir, 2015 · Willamette Valley, Oregon

 **Rack of American Lamb**^{GF} Flageolet | smoked prosciutto | black garlic
Salish honey candied carrot | lamb jus | gremolata
Freemark Abbey, Cabernet, 2014 · Napa Valley, California

Ratatouille Vol-au-vent^{GF} Lara Chenel fresh chèvre | balsamic reduction | smoke-dried tomato nagê
Domaine Jacourette Rose, 2017 · Provence, France

LAST

Valrhona Dark Chocolate Torte^{GF} Peppermint candy | peppermint whipped ganache | dark chocolate sauce
Smith Woodhouse, Tawny Port

Cranberry-Apple Tart^{GF} Granny smith apples | almond crumble | caramel
Vietti, Cascinetta, Moscato d'Asti

Chestnut Mont Blanc^{GF} Meringue | chestnut cream | white chocolate mousse
New York Malmsey Maderia

