



# THE DINING ROOM

At Salish Lodge, we believe in food that sings the virtues of local & homegrown.

Our goal is to bring you the best flavors of the Pacific Northwest using fresh, vibrant seasonal ingredients. We are inspired by the bounty and the beauty of the surrounding area, and we strive to be good stewards of our resources. All our ingredients are treated with respect, and waste is minimized.

Partnering with nearby growers, purveyors and farms that bring us the highest quality local and organic ingredients is something we're passionate about. Our apiary produces honey that you'll find on every menu, alongside our homegrown herbs from Chef's garden.

Our food salutes traditions and creates memories. Thank you for dining with us at Salish Lodge & Spa.

## STARTERS

### Northwest Beef Tataki

Calabrian chili | sour peach | radish  
cucumber salad | bone marrow aioli



### Hen of the Woods Mushroom Tempura

Local cherries | delice  
smoked hazelnuts | garden flowers



### Foie Gras and Duck Liver Pâté

Salish honey | cornichon | charred baguette



### Charred Heirloom Squash

Toasted pine nut | spring onion | mint  
Sheep's milk yogurt | charred lemon dressing

## SIDES

### Smoke Seared Green Beans

Garlic | basil | speck | lemon



### Charred Carrots

Harissa | Zaatar crumble

## SALADS AND SOUPS



### Salish Baby Greens

Tangerine | almond | Rogue bleu | Salish honey vinaigrette

### Burrata and Young Roots

Beet | carrot | radish | ricotta | grapefruit

### Asparagus Salad

Smoked sustainable caviar | shaved zucchini  
pickled radish | soft hen eggs | buttermilk dressing



### Pacific Prawn Bisque

Squash blossom | crème fraîche | fennel pollen

### Ginger Carrot Bisque

Shaved and pickled carrots | coconut water  
beets | olio nuovo



### Northwest Grits & Cheese Curds

Salish honey | roasted corn | chive

### Buttermilk Whipped Potatoes

Chive butter



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

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*



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## MAINS

### Northwest Free-Range Chicken

Grit fries | early corn | tomato | fava | heirloom bean succotash

### Meyer Ranch Angus Filet Mignon \*

Duck fat potatoes | asparagus | bone marrow béarnaise

### Salmon Creek Farms Duroc Pork Chop\*

Green garbanzo beans | preserved lemon | oil cured olive | charred spring onion and black garlic

### Alaskan Halibut\*

Charred carrots | smoked yogurt | honey zaatar | sesame butter

### Pacific Scallops\*

Fregola sarda | romanesco | ginger-carrot butter | creamed leeks | Greek oregano

### Pan Roasted Chinook Salmon\*

English pea | pea vines | chanterelle | pickled radish | butter fried brioche

### Zucchini Flower Risotto

Beecher's 5 year cheddar | heirloom squashes | lemon oil

## SIMPLY GRILLED

We partner with Northwest Ranchers including Salmon Creek, Myers Ranch, and Painted Hills

*Select your side and sauce*

**12oz. Duroc Pork Chop \***

**12oz. Kansas City Strip Loin\***

**7oz. 24-day Angus Filet Mignon \***

**12oz. Center-Cut Top Sirloin\***

### **34oz. Long Bone Ribeye\***

*The Long Bone Ribeye is a steak lovers delight. This unique ribeye beef steak come with five inches of rib bone left intact which gives the steak its signature mouth-watering flavor and unique look. At 34-ounces, this steak is the perfect meal for two and creates a memorable photo-worthy dining experience.*

Serves Two. Please allow additional cooking time.

Select two sides and a sauce

## SAUCES

bone marrow béarnaise\* | Woodinville Whiskey rye & sage demi-glacé | charred spring onion and black garlic

*A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.*