

The Dining Room Dinner and Dessert

Enjoy our seasonal Northwest cuisine using first-of-the-season locally sourced ingredients.

Starters

Baby Spinach & Cirrus Brie

Shallot Polenta, Pickled Plum Jam, Red Apple, Honey

15

Lolla Rossa

Chiogga Beet, Preserved Blood Orange, Marcona Almond

14

Charred Treviso & Burrata

Honey-Braised Quince, Guanciale, Opal Basil, Hibiscus Balsamic

18

Honey-Braised Pork Belly

Purple Onion Jam, Charred Tomato, Wheat Berry

16

Bosc Pear Bisque

Arugula, Olive Oil, Smoked Truffle Salt, Tarragon

12

Spot Prawn Soup

Black Lentil, Crème Fraîche, Kohlrabi, Lemongrass, Fennel Pollen

16

Hudson Valley Foie Gras*

Acorn Squash, Armagnac, Hazelnut, Brioche

23

Entrées

Honey-Braised Short Rib

Sweet Potato Smash, Pearl Onion, Fried Sage, Spiced Braising Jus

42

Pan Roasted Duck*

Sautéed Northwest Chanterelle, Huckleberry, Onion Confit, Grits Port Cassis Jus

44

Pan Seared Alaskan Halibut*

Red Lentil, Rainbow Chard, Chili Oil Saffron

45

Butter Basted Weathervane Scallops*

Honeyed Baby Carrot, Bluebird Farms Farro, Prosciutto Crisp, Chive, Sour Orange Gastrique

42

Porcini Infused Gnocchi

Shiitake Mushroom, Sweet Pea, Aged Cheddar, Rosemary

39

Ricotta Stuffed Poblano Peppers

Honey Quince Confit, Red Quinoa, Manchego, Leek

36

From the Grill

Steaks are Washington Angus Beef from St. Helens Ranch. All grill items are cooked to your specifications, and include a choice of sauce on the side.

9oz. Chinook Salmon* 42

14 oz. Pork Chop from Salmon Creek Farms* 42 

8oz. Filet Mignon* 49

12oz. Washington Striploin* 52

14oz. 28-Day Dry Aged Ribeye* 59

Sauces

Lemon Verjus Beurre Monté | Apple Brandy Demi-Glace | Bone Marrow Béarnaise Sauce*
Green Peppercorn Demi-Glace | Woodinville Rye & Sage Demi-Glace

*Rare - Red Throughout & Cool | Medium Rare - Pink with Red Center & Warm
Medium - Pink Throughout | Medium Well - Slightly Pink | Well Done - No Pink*

Sides

Garden Beans

Toasted Almond, Lemon Butter

12

Brussels Sprouts

Bacon Jam

13

Roasted Yukon Potatoes

11

Beecher's Cheese Curds & Grits

Salish Honey

13

Northwest Wild Mushrooms

Shallot, Dry Vermouth

15

Sweet Cream Whipped Potatoes

11

Desserts

Dark Chocolate Amaretto Mousse

Valrhona Chocolate, Brandy Soaked Bing Cherries, Whipped Cream, Almond Praline

15

Bosc Pear Clafoutis

Northwest Berries, Ginger Butter Ice Cream, Blueberry Coulis

14

Salish Honey Panna Cotta

Wapato Peaches, Gingersnap Crumble

13



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

Menus and pricing subject to change.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 20% service charge will be added to parties of six or more. 100% of the service charge will be distributed to the servers serving you.*