



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



Honey Braised Hawaiian Venison 21

Coconut milk | macadamia nut gremolata
Asian pear | pasilla pepper chutney | toasted coconut

Maitake Mushroom Tempura 18

Vodka tempura | Dijon-tamari
pickled carrot | charred scallion



Foie Gras and Duck Liver Pâté 23

Salish honey | cornichon | charred baguette

Nori Wrapped Ahi Tuna 23

Yuzu ponzu | wasabi coleslaw | fried wonton

Pacific Oysters & Caviar 24

Sustainable tobiko caviar | Cava pomegranate granita
micro basil

SIDES

Bacon Fried Brussels Sprouts 13

Jonagold apple | celeriac

Wild Mushrooms MP

Shallot | vermouth

SALADS AND SOUPS



Salish Baby Greens 12

Tangerine | almond | Rogue bleu
Salish honey vinaigrette

Roasted Beet and Endive 14

Arugula | candied pecan | Laura Chenel's fresh chevre
spruce tip vinaigrette

Butter Lettuce and Pomegranate 13

Butter lettuce | pomegranate arils | ricotta salata
spiced crouton | champagne vinaigrette

Alaskan Prawn Bisque 15

Forbidden rice | crème fraîche | kohlrabi
lemongrass | Fennel pollen



Roasted Pear Almond Soup 13

Olio nuovo | winter spice | white truffle oil



Northwest Grits and Cheese Curds 13

Salish honey | roasted corn | chive

Sweet Cream Whipped Potatoes 9

Garlic 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 37

Yukon potato gnocchi | shiitake | Madeira porcini jus | English peas | fried leeks

Northwest Roosevelt Elk Medallions* 49

Pickled cherry | fennel confit | chèvre polenta | arugula

St. Helen's Ranch Filet Mignon* 48

Duck fat potatoes | asparagus | bone marrow béarnaise



Salmon Creek Farms Duroc Pork Chop* 44

White cheddar gratin | Salish honey candied apple | spruce tip brine | apple brandy demi-glacé

St. Helen's Ranch 28-Day Dry Aged Ribeye* 59

Parsnip | broccolini | Woodinville Whiskey rye & sage demi-glacé



Smoked American Duck* 46

Beluga lentil | Cipollini onion | Salish honey | huckleberry port jus | baby carrot | micro amaranth



Dungeness Crab Stuffed Sole* 44

Manila clams | honey ricotta | saffron | braised greens | baby potato | roasted fennel

Pacific Scallops* 44

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



Cedar Roasted Chinook Salmon* MP

Dried apricot | pancetta | red chief lentils | sweet onion | Salish honey | oak barrel verjus beurre monté

Ratatouille Vol-a-Vent 36

Laura Chenel's fresh chevre | puff pastry | balsamic reduction | smoke dried tomato nagé

Jerusalem Artichoke Risotto 38

Sheep's cheese | wild mushroom | pine nuts | porcini broth | sage

SIMPLY GRILLED

Grilled items are cooked to your specifications and include your choice of sauce on the side.

7oz. Chinook Salmon * MP

7oz. Diver Scallops * 42

12oz. Pork Chop * 38

7oz. Filet Mignon* 44

12oz. Ribeye * 54

SAUCES

oak barrel verjus beurre monté | apple brandy demi-glacé | bone marrow béarnaise*
garden herb pistou | Woodinville Whiskey rye & sage demi-glacé

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 service charge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.