

The Sweethearts Dinner

February 13-15, 2015

\$115 per person

1st Course

select one

Washington Dungeness Crab Bisque 

Crab & Charred Sweet Corn Salad, House-Made Crème Fraîche

or

Roasted Sunchoke Velouté *V*

Roasted Local Mushrooms, Sunchoke Chips, Chives

2nd Course

select one

A Dozen Taylor Shellfish Kusshi Oysters *(to share)* 

Sesame & Seaweed Salad, Bourbon Mignonette, Lemon

or

Roasted Scallops  

Truffled Cauliflower, Toasted Pine Nuts, Smoked Bacon Lardons, Salish Honey, Bacon Vinaigrette

or

Lacinato Kale & Sweetheart Gem Lettuce Salad *V* 

Red Anjou Pears, Goat Cheese, Black Pepper, Strawberry & Balsamic Dressing

3rd Course

select one

Traditional Beef Wellington *(to share)*  

Salish Honey Roasted Baby Carrots, Cinnamon Spiced Sweet Potato, Red Wine Jus

or

Sautéed Pacific King Salmon 

Saffron Velouté, Baby Bok Choy, Kohlrabi, Roasted Fennel, American Caviar

or

Truffled Winter Vegetable Gratin *V*

Toasted Oat & Almond Crumble, Green Onions, Smoked Pepper & Chili Velouté

4th Course


select one

Chocolate & Salish Honey Soufflé (to share) V  
Vanilla Bean Anglaise, White Chocolate Ice Cream

or

Chocolate Oatmeal Spiced Cake V 
Dark Chocolate Sorbet, Raspberries, Mint

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

 Our romance concierge Dr. Pepper schwartz is giving her seal of approval on these menu items featuring aphrodisiacs. Enhance your romance!

V Denotes Vegetarian Options

Menus and pricing subject to change.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*