

## Holiday Celebration Dinner Menu

December 21, 2015 to January 4, 2016

### Starters

#### Kale & Gem Salad

Goat Cheese, Candied Pecans, Washington Apples

14

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#### Washington Dungeness Crab Ravioli\*

Crab Ravioli, Spiced Tomato Compote, Salish Honey

20

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#### Roasted Pork Belly\*

Butter Poached Lobster, Burnt Onions, Bitter Greens

18

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#### Baby Lettuce Salad

Pickled Fennel, Shaved Radish, Toasted Sunflower Seeds, Salish Honey Vinaigrette

12

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#### Walla Walla French Onion Soup

Vegetable Broth, Beecher's Cheddar Crostini

15

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### Entrées

#### 8oz Butter Roasted New York Steak\*

Roasted Baby Parsnips, Salsify, Parmesan Beignet, Port Jus, Salish Honey

52

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#### Pan Seared Organic Salmon\*

Sunchoke Risotto, Fried Olympic Oysters, Shaved Fennel, Anise Velouté

46

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#### Truffle Roasted Cauliflower

Roasted Washington Apples, Braised Endive, Blackened Sprouts, Truffle Vinaigrette

40

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#### Pan Roasted Scallops\*

Winter Mushrooms, Roasted Chestnut, Porcini Purée, Salish Honey, Bourbon Reduction

44

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#### Beef Wellington\*

*For two. Please allow 45 minutes cooking time.*

Bacon & Bourbon Brussels Sprouts, Buttermilk Whipped Potatoes, Truffle Jus

125

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## Desserts

### Chocolate Mint Soufflé

*Please allow 20 minutes cooking time.*

Mint Chocolate Chip Ice Cream

16

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### Orange Cinnamon Tart

Cardamom Anglaise, Cinnamon Sorbet, Crystalized Orange Zest, Salish Honey

12

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### Salish Honey Ice Cream

Caramelized Washington Apples, Vanilla Cream, Caramel Sauce, House-Made Waffle Cone

14

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### Chocolate Oatmeal Cake

Chocolate Ganache, Raspberry Gel, Raspberries, Chocolate Macaron

14

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 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.*