



Valentine's Day Celebration Menu

Friday, February 10, 2012 | Saturday, February 11, 2012 | Tuesday, February 14, 2012

\$130 per person

Amuse Bouche

First Course

Lobster And Dungeness Crab Bisque

Lobster Bisque, Local Dungeness Crab Tian

or

Organic Spinach Soup*

Fontina Flan, Asparagus

Second Course

Foie Gras & Rabbit Ballotine

Apple Jelly, Truffle Honey

or

Salish Beet Salad*

Amaranth, River Valley Chevre, Crisp Phyllo

Third Course

Vanilla Bean & Butter-Poached Maine Lobster

English Pea Purée, Saffron Beurre Blanc

or

Double-Baked Goat Cheese Souffle*

Roma Tomato Confit, Candied Hazelnut

or

Seared Day Boat Scallops

White Bean Purée, Grilled Escarole, Chorizo Vinaigrette

Menus are subject to change.

Kindly refrain from using cellular phones in The Dining Room. Parties of six or greater will be presented with one check, including 20% gratuity

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

Ask your server which dishes apply, more information is available upon request.



Entrée Course

Duo of Oregon Lamb & Elk

Rack Of Lamb, Elk Loin, Celeriac Remoulade, Wild Mushroom Demi-Glaze
or

Asparagus Galette*

Caramelized Pearl Onions, Mizuna, Parmesan Snow
or

Pan Roasted Tenderloin Of Beef

Baby Root Vegetables, Dauphinoise Potatoes, Syrah Bordelaise

Dessert Course

Passion Fruit Mousse

Raspberry Compote, Lemon Verbena Cream
or

Salish Honey & Pear Tart

Cinnamon Crème Anglaise
or

Salish Signature Chocolate Soufflé

Valrhona Bittersweet Chocolate & Honey, Grand Marnier Mate Tea Ice Cream
Please Allow 20 Minutes For Preparation

*Vegetarian Options

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