



The Dining Room at Salishan proudly presents

HARVEST WINTER



HARVEST |härvəst|n: Is a belief in offering seasonal, locally grown, healthy options, to surprise and delight the palette. Our menu items come from purveyors and farms within a 200 mile radius, reflecting the time and place of autumn in the pacific northwest.

FUEL FOR THE SOUL WITH A HEAPING SIDE OF SOCIABILITY

The joy of eating well is something we take seriously at Salishan. Without great, expertly prepared food, life is missing something fundamental. That's the reasoning behind our carefully crafted, organic, coastal-inspired fare and social dining experiences.

RESERVATIONS | [OPENTABLE.COM](https://opentable.com)
Search "The Dining Room at Salishan"



HARVEST | OPEN 7 DAYS A WEEK | 5 PM -9:30 PM

STARTERS

- ½ Doz Local Oysters * persimmon & citrus mignonette
- Sweet Potato Lentil Soup * ginger herb gremolata
- Spinach & Kale Salad * candied walnuts, goat cheese mousse, caramelized fennel, maple vin
- Foie Gras Agnolotti * brown butter, sage, chestnut, ricotta
- Arugula Salad * grilled kohlrabi, parsnip ribbon, citrus, crème fraiche
- Smoked Sturgeon Potato Cake * fromage blanc, caviar, jacobson sea salt

ENTRÉES

- Espresso Braised Short Rib * cornbread mash, kombucha roasted heirloom carrots, brussel sprouts, ancho jus
- Five Spiced Duck Breast * butternut squash puree, braised cabbage, currant demi
- Charred Leek & Squash Risotto * vegan demi, celery & tendril salad
- Pacific Cod * black garlic kohlrabi hash, saffron vanilla espuma, fennel
- Dry Aged Ribeye * root veg, turnip puree, cab demi, rogue blue crust
- Potlach Seasoned Salmon * parsnip puree, carrot green citrus pesto, espelette
- Daily Harvest * see server for details

DESSERTS

- Chocolate Beet Cake
- Apple Pie * white cheddar ice cream
- Hazelnut Three Ways * chocolate cup with mousse
- Pistachio Beignets * marion berry, caramel, chocolate
- Artisanal Cheese Board * 3 cheese, honey comb

AFTER DINNER DRINKS

- Affogato * Stumptown espresso, house made ice cream
- Caramel Apple Crème Brulee * Crown Royal Apple, sweetened lemon juice, bruleed meringue foam
- S'More, Please! * vanilla vodka, Godiva Chocolate Liqueur, Bailey's, cream, toasted marshmallow foam, graham cracker crumbs
- Vinho E Coco * 10yr tawny port, hot chocolate, house made bar cream, absinthe mist