

Valentine's Day Dinner in The Roosevelt Dining Room

First Course

Pairing: Old Soul, Chardonnay - California 2014

Clam Chowder

Bacon, Fresh Thyme, Potatoes, White Wine

Second Course (select one)

Pairing: Maryhill, Pinot Giorgio - Washington 2014

Baked Brie

Marion Berry Puree, Toasted Almonds, Figs, Crostini

Fresh Oyster Shooters

Fresh Pacific Oysters, Garlic Aioli, Myer Lemon Gastrique

Third Course (select one)

Pairing: Erath, Pinot Noir - Washington 2014

Pacific Salmon

Cashew Puree, Bok Choy, Indian Harvest Red Rice

Grilled NY Strip Steak

Smashed Red Bliss Potatoes, Grilled Asparagus, Roasted Tomatoes, Balsamic Reduction

Duck

Butternut Squash, Tart Cherries, Arugula, Spiced Pecans, White Balsamic Honey

Mushroom Risotto

Local Wild Mushrooms, White Wine, Garlic, Parmesan

Fourth Course (select one)

Pairing: Walter Dacon, Port of Syrah - Washington

Chocolate Mousse

Fresh Raspberries, Shaved Dark Chocolate, Whipped Cream

Brownie ala mode

Warm Fudge Brownie, Chocolate Sauce, Caramel Sauce, Vanilla Bean Ice Cream

\$99 per couple

\$120 per couple with one glass of wine pairing per course

Lake Quinault Lodge
The Rest Comes Easy.