


SUN MOUNTAIN LODGE
a resort for all seasons

VALENTINE'S DINNER

FEBRUARY 14, 2017

SALAD *

Pear salad | Frisée | endive | radicchio | sliced pear
honey | white balsamic vinaigrette

ENTRÉE *

“Surf and Turf”

Heart of Ribeye | petite lobster tail | passion fruit sabayon
sautéed mushrooms and spinach | béarnaise sauce

\$70 per person + gratuity & tax

VEGETARIAN AND VEGAN OPTION

ENTRÉE *

Portobello Mushroom

tomato consommé | Brussels sprouts | split pea purée

\$55 per person + gratuity & tax

** Gluten free*

DESSERT

Chocolate Delight

** Gluten Free dessert option available.*

Enjoy Live Music by Terry Hunt, 6:30-8:30 p.m.

*Executive Assistant Chef Allen Rietveld ~ Pastry Chef Samantha Hunstman
Please notify a Resort representative of any specific food allergies.*

**SUN MOUNTAIN LODGE**
a resort for all seasons

SUGGESTED BEVERAGES

SPECIALTY DRINKS

Pama Kiss

Champagne | Pama liqueur | sugared rim
\$12

SUGGESTED WINES

SALAD

Michelle Brut Rosé

Columbia Valley
\$8/glass

ENTRÉE

Chateau Ste. Michelle Artist Series Meritage 2007

Cabernet Sauvignon | Merlot | Malbec | Petit Verdot
Columbia Valley
\$18/glass

Leonetti Sangiovese 2006

Walla Walla Valley
\$22/glass

Chateau Ste. Michelle Indian Wells Chardonnay 2015

Columbia Valley
\$10/glass

DESSERT

Quinto Seara d'Ordens Ruby Porto

\$10/glass

Beautiful

Courvoisier | Grand Marnier
\$11