



Skamania Lodge

New Years Eve 2026

Starters

BUTTERMILK PARKER HOUSE ROLLS *veg*

Whipped Butter & Sea Salt

NORTHWEST CHEESE & CHARCUTERIE BOARD *gf*

Winter Fruit Compotes

SEAFOOD TOWER *gf/ df*

Crab Legs, Shigoku Oysters, Oyster Shooters, & Ahi Tuna

Soup & Salad

CRAB BISQUE

COLUMBIA VALLEY MIXED GREENS *v/ gf*

Dried Cherries, Red Onion, Quinoa, Champagne
Vinaigrette

LITTLE GEM CAESAR SALAD *veg/ gf*

Radicchio, Cherry Tomatoes, Scallion, Asiago

Hot Entrées

POTLATCH SALMON *gf/ df*

Huckleberry & Onion Relish

SMOKED CHICKEN *df/ gf*

Hazelnut Romesco, Sage

BLACK COD *gf*

Capers & Lemon Butter Sauce

TENDERLOIN *gf*

Red Wine Demi- Glace, Forest Mushrooms, Rouge Smokey
Blue Cheese

Carving Station

HERB-ROASTED PRIME RIB *gf/ df*

Horseradish Cream & Au Jus

PORCHETTA *gf/ df*

Sides

POTATOES DAUPHINOISE *veg*

ROASTED HEIRLOOM CARROTS *v/ gf*

Chimichurri

ROASTED ROOT VEGETABLES *v/ gf*

Fresh Herbs

CURRY TOFU *v/ gf*

MUSSELS *gf*

Chorizo, White Wine Butter Sauce

BROCCOLINI *v/ gf*

Shallot Vinaigrette, Brown Butter Crumble

Dessert Table

CHAMPAGNE CUPCAKES

White Chocolate Frosting

CHOCOLATE MOUSSE CUPS *gf*

Mascarpone Whipped Cream, Gold Leaf

CROQUE EN BOUCHE

MIXED BERRY CRISP *v/ gf*

Selections are subject to availability and may change without notice.