

THE  
LOUNGE

AT MASSELOW'S

Select one item from each course

FIRST COURSE

**EFESTÉ Feral Sauvignon Blanc**

White peach, lime leaf, flint

**No-Li Porch Glow Amber**

Crisp and refreshing with a hint of chocolate malt

**Maple New Fashioned**

Browne Family whiskey, barrel-aged maple syrup, Amarena cherry juice, Peychaud's bitters

SECOND COURSE

**Double Smash Burger**

Two quarter-pound Prime beef patties, American cheese, caramelized onion, aioli and Thousand Island on a brioche bun, served with french fries

**8 oz. New York**

Russet purée, seasonal vegetable, brandy peppercorn demi-glace

**Pan-Seared Salmon**

Champagne vinaigrette orzo, Brussels sprouts, bacon, mustard beurre blanc

THIRD COURSE

**Crème Brûlée**

Baked coconut vanilla custard, caramelized sugar

**Cranberry Orange Chiffon**

White chocolate chiffon cake, orange white chocolate mousse, cranberry gelée

**Strawberry Rhubarb Sorbet**

Fresh berries, mint



**Brick X Brick IPA**

A smooth balance of hop and pine notes with a dry, fruit-forward finish  
**\$6.50**

**The Quest**

44° North huckleberry vodka, Aperol, orange juice **\$16**

**Huckleberry Pomegranate Cosmo**

44° North huckleberry vodka, pomegranate liqueur, Cointreau, lime juice, huckleberry purée **\$16**

2024 Drink Partner



Menu printed locally by Minuteman Press – East Trent



**INLANDER**  
RESTAURANT  
WEEK

Presented by



**February 22 - March 2**

[InlanderRestaurantWeek.com](http://InlanderRestaurantWeek.com)



**\$45**

per person

Tax & gratuity  
not included

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