



1st course

Chèvre en Croute

Spicy House Made Tomato Jam, Micro Greens

Poached Shrimp Canapé

Baked Parsnip Crostini, Smoked Chili Oil, Micro Arugula

Pairing Les Roches Touraine Sauvignon, Loire, FR

2nd course

Three Bean Insalata

Cannellini, Roman, Garbanzo Beans, Fennel Fronds, Pistachio,
Grana Padano, Blood Orange Vinaigrette

Or

Fettuccini Limone (Ala Carte \$17)

Locally Made Fettuccini, Fresh Lemon, Chili Flake, Cracked Peppercorn,
Pecorino

Sparkman Cellars "Wilderness" Rhone Blend, Columbia Valley, WA

3rd course

Wild Caught Black Cod

Roasted Beet Risotto with Broccolini, Saffron Beurre Blanc

Or

Petite New York Steak

8oz USDA Prime Beef, Sage-Chili Pesto, Soft Polenta, Asparagus

Pairing Guardian Cellars "The Alibi", Red Mountain, WA

4th course

Red Velvet Mousse

Fresh Strawberry Coulis, Mascarpone Meyer Lemon Whip

Pairing: Yuste Vermuth Pedro 1 Old Recipe, Spain

Cheese Plate

Two different Types of Cheese, Pistachio, Cranberry Compote

Pairing: Yuste Vermuth Pedro 1 Old Recipe, Spain

(Subject to Change)

\$96 per person with optional wine pairing additional \$54 (Can be purchased ala cart)