



## Tasting Menu

\$40 per person - choose one option for each course

\$20 per person - add optional wine pairings

### Appetizer

#### Fried Goat Cheese

Breaded & fried goat cheese served with beet jam

*Suggested wine pairing: Innocent Bystander Sauvignon Blanc*

#### Candied Bacon Wrapped Dates

*Gorgonzola stuffed dates wrapped in candied bacon*

*Suggested wine pairing: Innocent Bystander Pinot Noir*

#### Duck Liver Pâté

House-made duck liver pâté with Brie en Croute, and fennel crackers

*Suggested wine pairing: Gran Passione Barbera d'Asti*

### Salad

#### Kale Caesar Salad

Served in a parmesan crisp bowl with herbed croutons

*Suggested wine pairing: Tamellini Soave*

#### Goat Cheese & Vegetable Salad

Arugula, pickled vegetables & goat cheese with citrus vinaigrette

*Suggested wine pairing: Bodegas Tobia Blanco*

### Entrée

#### Striped Bass

Pan seared striped bass, roasted artichoke risotto, with braised leek hearts

*Suggested wine pairing: La Vielle Ferme Blanc*

*Salt: Try it with the Northwest Alder*

#### Tuscan Chicken

Sauteed Chicken breast, lemon caper sauce with piquillo peppers, spinach & pomme puree

*Suggested Wine Pairing: Donna Laura 'Ali' Sangiovese*

*Salt: Try it with Bolivian Rose*

#### Sweet Potato Gnocchi

Sweet Potato gnocchi with a brown butter sauce, sage and green apple

*Suggested wine pairing: Maison L'Envoye Bourgogne Rouge*

*Salt: Try it with the Northwest Alder or Bolivian Rose*

#### Stout Braised Short Ribs

Braised short ribs served atop pomme puree, topped with fried carrots & stout demi glase

*Suggested wine pairing: Valentin Bianchi Malbec*

*Salt: Try it with the Cyprus Black*

### Dessert

#### Choco Flan

Crème caramel custard atop a layer of moist chocolate cake

*Suggested Wine Pairing: Niepoort Ruby Port (1.5oz)*

#### Carrot Cake

Traditional carrot cake with coffee flavored mascarpone  
*Suggested wine pairing: Broadbent Rainwater Maderia (1.5oz)*