



## Tasting Menu

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

\$20 per person ~ add optional wine pairings

### Appetizer

#### **Comeback Shrimp & Deviled Eggs (V)**

Deviled eggs topped with Cajun fried shrimp & Mississippi comeback sauce

*Suggested wine pairing: Innocent Bystander Sauvignon Blanc*

#### **Candied Bacon Wrapped Grilled Pineapple (GF)**

Marinated pineapple wrapped in candied bacon with a cilantro glaze

*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

#### **Blueberry and Gorgonzola Kale Salad (V/GF)**

Kale with blueberries, gorgonzola, candied nuts w/a honey & curry vinaigrette

*Suggested wine pairing: Tamellini Soave*

#### **Korean Cucumber Salad (V/GF)**

Cucumber & red onion marinated in a Korean chili sauce served over mixed greens

*Suggested wine pairing: Bodegas Tobia Blanco*

### Entrée

#### **Peppered Barramundi**

Pan seared barramundi w/ fettuccini in a chorizo & garlic sauce

*Suggested wine pairing: La Vielle Ferme Blanc*

*Salt: Try it with the Northwest Alder*

#### **Tuscan Chicken (GF)**

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

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

*Salt: Try it with Bolivian Rose*

#### **Go-Chu-Jang Three Ways (V)**

Chickpea and spinach empanada, house made kimchi, lime and chili potatoes

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

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

#### **Harissa Stromboli (Beef or Veggie)**

Choice of filling w/ olives, feta cheese in a creamy harissa sauce wrapped in a flaky dough.

*Suggested wine pairing: Valentin Bianchi Malbec*

*Salt: Try it with the Cyprus Black*

### Dessert

#### **Choco Flan (V)**

Crème caramel custard atop a layer of moist chocolate cake

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

#### **Coconut Key Lime Rice Pudding (V/GF)**

Light, decadent layers of vanilla bean rice pudding w/ avocado key lime sauce

*Suggested wine pairing: Broadbent Rainwater Maderia (1.5oz)*

\*V - Vegetarian \*GF-Gluten Free