



# Tasting Menu

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

\$20 per person - add optional wine pairings

## Appetizer

### **Chilled Coconut Thai Bisque (V)**

Thai flavor infused coconut curry soup with roasted red pepper cream

*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*

### **Tilapia Ceviche with Plantain Crisps**

Tilapia in a Cuban Spiced coconut milk-based ceviche. w/plantain crisps

*Suggested wine pairing: La Vielle Ferm Blanc*

## 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

### **Bourbon Glazed Pork Chops**

Bourbon Honey Glazed Chops served with Pomme Puree and seasonal vegetables

*Suggested wine pairing: Kenwood Vineyards 'Yulupa' Zinfandel*

*Salt: Try it with the Northwest Alder*

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

Sautéed Chicken breast lemon caper sauce w/ 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 & Spinach Empanada, House made kimchi w/ lime chili Sweet Potatoes

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

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

## Dessert

\*V - Vegetarian \*GF-Gluten Free

## **Ginger White Peach Panna Cotta**

Creamy Ginger and Vanilla Bean Panna Cotta w/ White Peach Gelee

*Suggested Wine Pairing: Mia Moscato*

## **Coconut Strawberry Rhubarb Ice Cream (Vegan)**

House made Coconut ice cream with Strawberry and Rhubarb

*Suggested wine pairing: Bex Riesling*