



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