



Tasting Menu

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

\$20 per person - add optional wine pairings

Appetizer

Wild Mushroom Tartelette

Wild mushrooms, manchango bay cheese quiche topped with an arugula salad

Suggested wine pairing: Innocent Bystander Sauvignon Blanc

Pancetta Crostinis w/ Goat Cheese & grilled Peach

Marinated pineapple wrapped in candied bacon with a cilantro glaze

Suggested wine pairing: Innocent Bystander Pinot Noir

Salad

Strawberry Feta & Spinach Salad w/ Honey Balsamic Vinaigrette

Suggested wine pairing: Tamellini Soave

Pickled Veggie & Goat Cheese Salad with Sour Beer Vinaigrette

Suggested wine pairing: Bodegas Tobia Blanco

Entrée

Italian Verde Flank Steak

Grilled flank steak w/ Italian verde sauce, grilled asparagus, and pomme puree

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

Crème Brulee

Creamy Vanilla Bean custard w/sugar glass

Suggested Wine Pairing: Mia Moscato

House Made Ice Cream Trio

House made ice cream. Ask your server for current offerings

Suggested wine pairing: Bex Riesling

*V - Vegetarian *GF-Gluten Free