



Prix Fixe 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

Apple smoked pancetta sliced thin and baked crisp, topped with goat cheese & grilled peaches
Suggested wine pairing: Innocent Bystander Pinot Noir

Salad

Spiced Blueberry Gorgonzola and Kale Salad with Sour Beer 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 spinach, 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