

# HEARTWOOD

PROVISIONS

## LET THE CHEF DECIDE

SPRING 2017

\$140 PER TWO GUESTS

OPTIONAL BEVERAGE PAIRINGS \*\$35 PER PERSON

### 1<sup>ST</sup> COURSE

WAGYU BEEF JERKY. SESAME, SPICY CHILI PRESERVE

*Cerveza Er Boqueron Sea Salt Ale, Carpano Bianco*

### 2<sup>ND</sup> COURSE

BEEF TARTARE. BLACK GARLIC, ASIAN PEAR, PINE NUT, GOLDEN RAISIN

*Gessami, Gramona, Penedes, Spain, 2015*

### 3<sup>RD</sup> COURSE

ROASTED BEET SALAD. ARUGULA, BURRATA, PUFFED WILD RICE,  
GREEN GARLIC-TARRAGON DRESSING

*Mezcal, Riesling, Mancino Bianco*

### 4<sup>TH</sup> COURSE

YELLOWTAIL COLLAR. PUFFED RICE, CUCUMBER,  
CILANTRO, AJÍ AMARILLO.

*Buty, Semillon-Sauvignon Blanc, Columbia Valley, Washington, 2014*

BUTCHER STEAK. TALLOW POTATO, MUSHROOM,  
GARLIC-HERB VINAIGRETTE

*Tequila, Ruby Port, Dolin Rouge, Spanish Bitters*

### 5<sup>TH</sup> COURSE

CRÈME BRÛLÉE. EMMER SHORTBREAD, STRAWBERRY-PLUM JAM

*Apolloni Vineyards, Dolce Vino Viognier, Washington, 2013*

We make every effort to accommodate dietary restrictions, substitutes we politely decline.

\*consuming raw or under cooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.

2% surcharge will be added to each guest check to cover employer mandates.  
This is not a gratuity for services provided by employees. Exclusive of sales tax.

18% service charge may be added to parties of 8 or more.