

# CHEF'S TASTING MENU

FOUR COURSES \$75 PER PERSON

*Optional Wine Pairings \$25 per person*

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

CURED WILD SOCKEYE. SMOKED TEA, CRÈME FRAICHE,  
BAGEL CRUMBLE, AGUACHILE.

*Ameztoi, Rubentis Rosé, Getariako Txakolina, Spain, 2018*

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

HALIBUT FRITTER. PICKLED WALLA WALLA ONIONS,  
MAMA LIL'S AIOLI.

*Kerloo Cellars, Grenache Blanc, Walla Walla Valley, Washington, 2018*

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

GRILLED GAME HEN. SUNDRIED TOMATOES, BASIL, ORZO,  
CHARRED EGGPLANT PUREE.

*Tenuta di Valgiano Rosso, Sangiovese, Tuscany, Italy, 2016*

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

WARM BLUEBERRY COBBLER. CARDAMOM,  
MASCARPONE ICE CREAM.

*Ramos Pinto, LBV Port, 2013*

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

1.5% service charge will be added to each guest check and distributed to the kitchen staff.

This is not a gratuity for services provided by employees.

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