

# Pacific Northwest

## *Wine Dinner*

### APERITIF

*Troon Vineyards, Druids White Blend 2023, Applegate Valley - Oregon*

### 1ST COURSE

SMOKED SALMON RILLETTE

whipped salmon mousse | bundle of bread | pumpernickel crumb |  
pea purée | radish | pea tendrils

*Anne Amie, Pinot Gris 2023, Oregon*

### 2ND COURSE

GRILLED PEACH & TORN BURRATA

crispy prosciutto | peach purée | candied walnuts | pumpkin seed pesto | arugula

*Alexandria Nicole, Viognier 2023, Horse Heaven Hills, Washington*

### 3RD COURSE

ROASTED QUAIL

spinach velvet | bacon lardons | spring vegetables | red wine butter | herb salad

*Shiba Wichern, Pinot Noir Cuvee 2022, Oregon*

### 4TH COURSE

RICOTTA GNOCCHI

braised beef cheeks | asparagus | parmesan | gremolata | celery

*Thurston Wolfe, The Teacher Cabernet Sauvignon 2022, Washington*

### DESSERT

CHERRY FIG CLAFOUTIS

cherry clafoutis | orange Grand Marnier cream | hazelnut crunch | strawberry sauce

*Left Coast Cellars, Brut Rosè of Pinot Meunier, NV, Oregon*

Ask about menu items that are cooked to order or served raw. Notice: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.