



2 Courses with Local Wine Pairings, \$33

TO START

Buttermilk Fried Cauliflower

preserved Lemon + chimichurri crema + smoked Paprika

Boka Bruschetta

black garlic aioli + piquillo peppers + bacon + arugula

Corn & Clam Chowder

smoked ham hock + peppadew relish + tarragon oil

MAIN

Grass Fed Beef Tenderloin

horseradish hash + torched tomato conserva + demi

Leek Ash Pork Loin

leek bread pudding + asparagus + ham hock jus

Seared Salmon

creamy polenta, piquillo relish + grilled baby corn + watercress

WINE PAIRINGS

Celebrating Washington Wine Month!

choose one wine tasting per course

Red

2014 Raconteur Wine Co. - Red Blend

Columbia Valley...64% Syrah, 27% Grenache, 9% Mourvèdre

Spice & fruit vie for the leading role with black & white pepper adding a high note to vibrant red raspberry, blueberry & bing cherry.

In the background smoked & cured meats, herbs de provence & violets add to the bright upfront fruit .

2015 Intrinsic Wine Company - Cabernet Sauvignon

Columbia Valley...90% Cabernet Sauvignon, 10% Cabernet Franc

A refined nose with aromas of leather & cherries that are truthful to a Cab in Washington. Flavors layered with tones of blueberry jam, pomegranate & chocolate. Texture is rustic yet silky, with a unique savory and inviting finish.

White

2015 Raconteur Wine Co. - White Blend

Columbia Valley...75% Chenin Blanc, 25% Grüner Veltliner

Bursting with aromas of quince, meyer lemon, white peach, melon, honey, flint & subtle fresh herbs. The palate bring bright citrus fruits, ripe peach & lemon balm & lively acidity.

2015 Sustain, Underground Wine Project- Pinot Gris

Columbia Valley...100% Pinot Gris

Clean, un-oaked and more Pinot Grigio like with lime, green apple and pear flavors, a bright and round palate, and finishes tidy.