



## Portland Dining Month, March 2017

\$29 per person

\$15 optional wine pairing

### First Course:

Spicy Greens Salad

Oranges, Pistachios, Poppy Seed Vinaigrette

**Wine Pairing:** 2011 Alexeli, Willamette Valley, Riesling  
(\$8 by the glass)

### Second Course:

Braised Rabbit

Red Cabbage, Potatoes, Mustard Jus

**Wine Pairing:** 2015 Domaine de la Mavette, Côtes-du-Rhône  
(\$9 by the glass)

### Third Course:

Orange Buttermilk Panna Cotta

Roasted Rhubarb, Honeycomb Crumble

**Wine Pairing:** 2014 J. Albin Winery, *Vin Glacé*, Pinot Noir  
(\$10 by the glass)

