

# Tina's for the New Year.

Happy 2016!

Menu : \$90, including Complimentary Pairings..... Please choose 1 dish/wine per chapter:

## Prelude ...

Country Style Pork & Chicken Pâté **for Luck!**

*with green peppercorns, pickled vegetables and cherry dijon*

Pan Fried Willapa Bay Oysters **grants Vim & Vigor!**

*with red pepper & sorrel aiolis*

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## The Plot Thickens ...

Bull Tenderloin Meatballs **for Potency & Strength!**

*braised in veal stock & Barolo*

Fried Brussels Sprouts **generates Wealth!**

*with crispy capers and a honey-jalapeno vinaigrette*

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## Oh the Humanity! ... (preceded by salad)

Citrus Seared Scuna Bay Salmon Filet **confers Illumination!**

*over sauté of cauliflower & porcini, with a lemon zest gremolata*

Braised Chocolate~Porter Short Ribs **for Fulfillment!**

*parsnip puree, grilled baby bok choy, glazed carrots*

Goat Cheese Soufflé **bequeaths Mystical Prowess!**

*with sautéed haricot vert, tomato coulis & braised kales*

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## Basking in the Afterglow ...

Mocha Buttermilk Cake **for Romance!**

*with chocolate-espresso buttercream, black raspberry compote, chantilly*

Wintry Meyer Lemon Tart **induces Bravery!**

*with passionfruit~pinot gris reduction & meringue*

Cheese Duo **bestows Protection!**

*house-truffled Mt Tam, quince spiced mascarpone, & accoutrement*

## WINE PAIRINGS:

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Eugene Carrel

Brut Rosé

or

Argyle Brut 2012

.....

Villadoria 2010

Barolo Serralunga

or

Matello 2012

'Souris' Pinot Noir

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Solena 2013

Chardonnay

or

Petit Manon 2008

Medoc, Bordeaux

or

Bergen 2009

Willamette Valley

Pinot Noir

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Burmester Tawny Port

or

Quady 'Essencia'

Orange Muscat

or

Gonzales-Byass

Oloroso Sherry