

FIVE COURSE TASTING MENU

\$50 per person, \$75 with wine pairings

APP

green toast

grilled country bread, edamame hummus, marinated
spring mushrooms, feta cheese, lemon salt

Faire La Fête, Brut
Limoux, France

SALAD

beet & goat cheese

pea shoots, creamy orange vinaigrette, hazelnuts

Berger, Gruner Veltliner
Kremstal, Austria

FISH

seared ahi tuna

deviled egg puree, burnt miso, pickled ginger

Cotiere, Rosé of Pinot Noir
Santa Barbara, CA

PROTEIN

tenderloin filet

cauliflower puree, charred broccolini,

Clos del Portal, Grenache
Priorat, Spain

DESSERT

cornmeal angel food cake

blueberry coulis, kumquat marmalade, dried
blueberries

Adelsheim, Déglacé
Willamette Valley, OR