



Menu de L'école de Cuisine

FRIDAY, DECEMBER 8, 2017

(MENU SUBJECT TO CHANGE)

AVANT LE DINER

selection of traditional "chaud froid" appetizers

2015 ESTATE LUMINESCE

SEVEN HILLS VINEYARD – WALLA WALLA VALLEY



PREMIER COURS: COQUILLES ST-JACQUES

lopez island pink shell scallops, ralph's greenhouse organic

purple potatoes, buttery leeks, reduced red wine

2014 ESTATE MERLOT – WALLA WALLA VALLEY

DEUXIÈME COURS: COQ AU VIN

mad hatcher farm cornish bird, cascadia mushrooms,

skagit river ranch dry cured bacon, red wine

2014 ESTATE SYRAH – SEVEN HILLS VINEYARD – WALLA WALLA VALLEY

TROISIÈME COURS: BOEUF BORDEAUX "SOUS VIDE"

north cascade meat producers cooperative grass-fed beef,

osprey hill farm carrots and parsnips, baby onions, red wine

2014 CABERNET SAUVIGNON – WALLA WALLA VALLEY

ENTREMETS

verjus sorbet, candied grapefruit peel

PLAT PRINCIPAL: LAMB WELLINGTON "DÉCONSTRUIT"

lum farm lamb loin, cherry valley grey salt butter "pâté feuilletée"

cascadia mushrooms duxelles, shaved black truffles, sauce périgord

2008 APOGEE, PEPPER BRIDGE VINEYARD – WALLA WALLA VALLEY

COURS DE DESSERT

gâteau de crêpes; brown butter crepes, calvados pastry cream,

smiling dog apple compote, french vanilla ice cream

CALVADOS HOT TODDY

RAYMOND SOUTHERN
EXECUTIVE CHEF

JESSE BERNING
SOUS CHEF

CHRISTINA ROCKWEIT
PASTRY CHEF