

Jina's

NW Wine Country Cuisine since 1991

\$75/person
\$100 with paired wines

...

1) of wave and sand...

Dungeness Crab Cakes

*crab, herbs, & lemon with a lime & chile
mayonnaise and a sesame apple slaw
(cakes have gluten)*

***Patricia Green 2015 Dry Muscat,
Ribbon Ridge***

...

2) of garden and glade...

Salad Dijon

*organic mixed greens, 24 mo. parmesan curls,
toasted dundee hazelnuts, pickled red onion
grainy mustard vinaigrette*

***Marshall Davis 2016 'Estate' Chardonnay,
Yamhill-Carlton***

...

3) of green-blue seas...

Seared Halibut

*earl grey dusted, with chived quinoa and a
cherry-pinot noir reduction*

***Eyrie Vineyards 2014 Pinot Noir,
Dundee Hills***

...

4) of sweets and treats...

Warm Chocolate Soufflé

*flourless cake with a chocolate ganache,
and vanilla custard ice cream*

***Leacock's 5 year Madeira,
Portugal***