



CHEF'S TASTING MENU

first course

blueberry gazpacho
cumin crème fraîche
**Marie de Beauregard Vouvray, Loire Valley '14*

second course

wood grilled patty pan squash
ricotta, chili flake, pine nut, suchoke puree
**Vila Nova Vihno Verde '15*

third course

pappardelle
smoked lamb bacon, arugula pesto,
cherry tomato, Spanish olive, feta
**Mariana Rocim Rose, Portugal '15*

fourth course

pan seared verlasso salmon
roasted turnip, cucumber, mustard seed,
dill, tomato nage
**A to Z Rose, Willamette Valley '15*

fifth course

chocolate ganache
white chocolate namelaka,
fermented blueberry
**Dow's Tawny Porto*