

ROMANCE TASTING MENU

choice of one item per course
\$80 per person / wine pairings \$35
available daily in february, 5-9PM

SHORE

chilled oysters / roe / crème fraiche
brut, nv treverii, columbia valley, wa

grand marnier prawns / arugula / sesame seeds / citrus vinaigrette
brut, nv treverii, columbia valley, wa

FIELD

mixed greens / parmesan / walnuts / pomegranate / champagne vinaigrette
rosé, 2015 waterbrook sangiovese, columbia valley, wa

tempura cauliflower / white cheddar cream / pine nuts / lemon jam
chardonnay, 2015 decoy, sonoma county, ca

SEA

weathervane sallops / pancetta / spinach / cannellini beans / herb broth
sauvignon blanc, 2013 lodmell cellars, columbia valley, wa

colombia river steelhead / celeriac gnocchi / braised carrots / parsley pistou / truffle jus
pinot noir, 2104 cooper hill, willamette valley, or

LAND

lamb loin / farro / roasted cauliflower / squash puree
red blend, 2011 mosquito fleet "portside", columbia valley, wa

wagyu beef / confit carrots / pancetta / cipollini onions / demi
cabernet, 2014 nelms road, lowden, wa

SWEETS

chocolate terrine / vanilla anglaise / strawberry preserve
ruby port, nv taylor fladgate

beet mousse / crumbled white cake / crisp wafers / pistachios
ice riesling, 2014 frost bitten, yakima, wa

Executive Chef, Josh Delgado
Executive Sous Chef, Adam Hagen
Sommelier, Aleiha Smith