



## WINE DINNER

\$75

### FIRST COURSE

tuna, grapefruit ponzu, crispy wonton,  
horseradish

*Blanc de Blancs Brut, Treveri Cellars, Wapato, WA*

### SECOND COURSE

brie with roasted pears and watercress

*Pinot Gris, Maysara, McMinnville, OR*

### THIRD COURSE

crab with quince and black pepper

*Pinot Noir, Day Wines Lemonade, Dundee, OR*

### FOURTH COURSE

smoked duck salad with grilled gem lettuce and  
amaro cherry

*Cabernet Franc, Isenhower Cellars, Walla Walla, WA*

### FIFTH COURSE

marbled beef wagyu tenderloin with toasted farro  
and raspberry demi glaze

*Cabernet Sauvignon, Canvasback, WA*

### SIXTH COURSE

dark chocolate truffles

*Syrah, Saviah Cellars, Walla Walla, WA*