



## WINTER MENU

\$135 Five Course | \$55 Wine Pairing

Cheese Course Addition \$20

Foie Gras Bonbons \$10

**Curry Squash Soup**  
Red Kuri Squash, Corriander Crunch

*2024 Viognier, Mill Creek Estate*

**Sweet Potato Gnocchi**  
Chesed Farms Mushrooms, Brown Butter, Sage

*2017 Merlot, Columbia Valley*

**Braised Pork Cheeks**  
Apple Herbino, Parsnips, Maple Reduction

*2013 Heather Hill Estate Cabernet Sauvignon, Walla Walla Valley*

**Painted Hills Beef Tenderloin**  
“Stacked” Potatoes, Marrow Butter

*2020 Heather Hill Estate Cabernet Sauvignon, Walla Walla Valley*

**Gingered Pear Galette**  
White Chocolate Semifreddo, Almond Florentine

*Coffe or Tea*

Michael Easton, Executive Chef  
Frank Magaña, Chef De Cuisine  
Daniel Wampfler & Amy Alvarez-Wampfler,  
Co-Winemakers & General Managers