



## FIVE COURSE MENU

\$135 per person

\$55 wine pairing

### SCALLOP CRUDO

stone fruit, pickled baby radish,  
spot prawn oil

*2022 Viognier, Mill Creek Estate*

### FRESH SWEET CORN POLENTA

corn shoots, red sorrel, scape oil,  
corn husk smoke

*2018 Chardonnay, Mill Creek Estate*

### RICOTTA RAVIOLI

pork cheek ragout, pomodoro verde, parmesan frico

*2021 The Kitchen Pinot Noir, Columbia Gorge*

### GRILLED PALMETTO SQUAB

cherry-cabernet demi-glace, white beans,  
micro carrots, potato tuile

*2015 Cabernet Sauvignon, Columbia Valley*

### WHITE CHOCOLATE SEMIFREDDO

berry coulis, graham cracker, pink pepper candy

Michael Easton, Executive Chef

Frank Magana, Sous Chef

Daniel Wampfler & Amy Alvarez-Wampfler,

Co-Winemakers & General Managers