



## SUMMER MENU

\$135 Five Course | \$55 Wine Pairing

Cheese Course Addition \$20

Foie Gras Bonbons \$10

### Compressed Watermelon Salad

Watermelon Rind Vinaigrette, Cinnamon Basil

2023 Beekeeper White, Washington State

### Brown Butter Gnocchi

Fava Beans, Beech Mushrooms, Chardonnay

2016 Merlot, Columbia Valley

### Pheasant Roulade

Black Lentils, Walla Walla Sweet Onions, Apricot

2022 Kitchen At Abeja Pinot Noir, Columbia Gorge

### Rack of Elk and Mushrooms

Rack of Elk, Potatoes, Chestnut Mushrooms

2020 Heather Hill Estate Cabernet Sauvignon, Walla Walla Valley

### Stone Fruit and Marigold Panna Cotta

Saba, Chantilly Cream, Local Stone Fruit

Michael Easton, Executive Chef

Frank Magaña, Chef De Cuisine

Daniel Wampfler & Amy Alvarez-Wampfler,

Co-Winemakers & General Managers