



## FIVE COURSE MENU

\$135 per person

\$55 wine pairing

\$20 Cheese Course Add-On

**SALTED ROASTED BEET SALAD**  
chèvre, shaved fennel coriander crunch,  
sherry vinaigrette

*2022 Mill Creek Estate Viognier, Walla Walla Valley*

### ROTOLO

rolled lasagna, heirloom red kuri squash,  
mascarpone, pepita pesto, leek bechamel

*2021 Pinot Noir, Columbia Gorge*

### WINE BRAISED PORK CHEEKS

local flint-corn polenta, citrus gremolata

*2022 Merlot, Columbia Valley*

### BEEF WELLINGTON

locally cultivated mushroom duxelles demi-glace,  
pastry, whipped cauliflower-yukon potatoes

*2015 Cabernet Sauvignon, Columbia Valley*

### BLACK SESAME CHOCOLATE MISO TART

whipped cream, fresh shiso

MICHAEL EASTON, EXECUTIVE CHEF

FRANK MAGAÑA, SOUS CHEF

DANIEL WAMPFLER & AMY ALVAREZ-WAMPFLER,

CO-WINEMAKERS & GENERAL MANAGERS