



## SPRING 5 COURSE MENU

\$135 Five Course | \$55 Wine Pairing

CHEESE COURSE ADDITION \$20

FOIE GRAS BONBONS \$10

**OREGON ALBACORE TUNA TARTAR**  
Herb Lemon Aioli, Nasturtium Greens  
*2022 The Kitchen at Abeja Roussanne, Walla Walla Valley*

**SPRING ASPARAGUS GEMELLI PASTA**  
Ramp Pesto, Pine Nuts, Spring Pea  
*2021 Chardonnay, Washington State*

**BRAISED PORK CHEEKS**  
White Bean Puree, Merlot Reduction, Gremolata  
*2016 Merlot, Columbia Valley*

**PAINTED HILLS BEEF TENDERLOIN**  
Sunchoke, Chestnut Mushrooms, Demi-Glace  
*2020 Heather Hill Estate Cabernet Sauvignon, Walla Walla Valley*

**HONEY SEMIFREDDO**  
Lace Cookie, Honey Brittle, Chantilly Cream

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