



SPRING MENU

\$135 FIVE COURSE | \$55 WINE PAIRING
CHEESE COURSE ADDITION \$20

SEARED ALBACORE TUNA
PRESERVED LEMON AIOLI, OLIVE TAMPENADE
2024 VIOGNIER, MILL CREEK ESTATE

SPRING PEA VELOUTE, CRAB CROQUET
FENNEL, LEMON OIL
2024 BEEKEEPER WHITE, WASHINGTON STATE

FAVA BEAN CAVATELLI
RAMP PESTO, TOASTED PINE NUTS
2022 PINOT NOIR, COLUMBIA GORGE

RACK OF LAMB
CHERRY APPLE CHUTNEY, SUNCHOKE PUREE
2019 HEATHER HILL ESTATE CABERNET SAUVIGNON,
WALLA WALLA VALLEY

CHOCOLATE OLIVE OIL MOUSSE
CANDIED ORANGE, CHANTILLY CREAM
COFFE OR TEA

MICHAEL EASTON, EXECUTIVE CHEF
FRANK MAGAÑA, CHEF DE CUISINE
DANIEL WAMPFLER & AMY ALVAREZ-WAMPFLER,
CO-WINEMAKERS & GENERAL MANAGERS