

# Copperleaf

Restaurant & Bar

## WASHINGTON WINE MONTH

*Copperleaf Restaurant is proud to celebrate Washington Wine Month by featuring a special menu paired with some of our favorite Washington Wines.*

**\$88 PER PERSON, INCLUSIVE**

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### COURSE ONE

#### **DUNGENESS CRAB CHOWDER**

WA-grown celery root velouté, potato, carrot, ikura, chive  
*NV Cedarbrook Lodge Blanc de Blancs Sparkling Wine, Columbia Valley*

### COURSE TWO

#### **DRY-AGED HONEY DUCK**

crispy skin muscovy duck breast, confit leg, seared foie gras, melted leeks, turnip, yukon potato, WA asian pear, lotus root, coriander sauce

*2020 Mark Ryan Wild Eyed Syrah, Red Mountain*

### COURSE THREE

#### **WASHINGTON APPLE TARTE TATIN**

vanilla ice cream and homemade caramel sauce

*NV Dragon's Head Pommeau Dessert Apple Wine, Washington State*

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness.

A 20% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.

