



# DINNER

## *menu*

### COURSE ONE

Savory Canele, Dungeness Crab & Celeriac Salad, Bee pollen

*Paired with 2024 Beekeeper's White*

### COURSE TWO

Rainier Cherries & Grilled Apricot Panzanella, Truffle Toma Cheese

*Paired with Abeja's 2022 Chardonnay*

### COURSE THREE

Braised Duck Leg, Olives, fresh plums

*Paired with Abeja's 2022 Merlot*

### COURSE FOUR

72 Hour Zabuton, Piperade, Pickled Rhubarb, Potato Rosti

*Paired with 2023 Beekeeper's Blend*

### COURSE FIVE

Miso Butterscotch Crème Brulee with Sugar Kelp Sable

*Paired with 2020 Cabernet Sauvignon Heather Hill*