

# CHRISTMAS CELEBRATION

December 24 & 25, 2024

## HAM TERRINE

*fried saltines, djon, caviar*

2022 Amos Rome Estate Dry Riesling, Lake Chelan, WA

&

## ASIAN PEAR RADICCHIO

*aged parmigiano & balsamico*

2022 Amos Rome Estate Dry Riesling, Lake Chelan, WA

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## SAVORY TARTE TATIN

*apples, bleu cheese, pickled mustard seed*

NV Montinore Estate, Prosecco, Italy

or

## GRILLED QUAIL

*shaved brussels sprouts, bergamot, candied Buddha's head*

2020 Sparkman, Ruckus, Syrah, Red Mountain, Washington

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## WILD PRAWN TOAST

*crispy beet crunch, cara cara orange, shaved fennel*

2022 Domaine Reverdy Ducroux, Les Caillottes, Sancerre, France

or

## MAPLE GLAZED PORK COLLAR

*honey nut squash, hazelnut foam*

2022 Orin Swift, 8 Years in the Desert, Red Wine, California

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## PROSCIUTTO-CORDON BLEU CHICKEN SUPREME

*celery root, caramelized apples, sage veloute*

2021 Gran Moraine, Pinot Noir, Willamette Valley, Oregon

or

## RED WINE BRAISED BEEF CHEEK

*celery roots, crispy polenta, smoked cippolini onions*

2021 Chateau Saint-Andre Corbin, Bordeaux, St. Georges- St. Emilion, France

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## GINGERBREAD ICE CREAM

*rum raisin baba, bourbon caramel*

2021 Chateau de Rayne Vigneau, Sauternes, France

*Joshua Hart, Executive Chef of Copperleaf Restaurant & Bar*

**Copperleaf**  
Restaurant & Bar

