



WALLA WALLA RESTAURANT MONTH  
FEBRUARY 2023

Three Course Dinner

\$59 per person

\$29 wine pairing

**First Course**

*select one*

**SMOKED AMBERJACK**

salmon roe, blood orange, pomegranate, pistachio  
2019 Chardonnay, Washington State

*or*

**BUTTERMILK FRIED QUAIL**

maple cardamon brown butter, sourdough waffle  
2015 Merlot, Columbia Valley

**Second Course**

*select one*

**SEABASS**

marcona almond quinoa, meyer lemon piccata, yellow mustard caviar  
2016 Viognier, Walla Walla Valley

*or*

**SNAKE RIVER FARMS WAGYU STEAK**

potato pavé, smoked shallot, blue cheese butter  
2015 Cabernet Sauvignon, Columbia Valley

*or*

**HONEYNUT SQUASH CAPELLETTI**

hazelnut brown butter, sage, Parmigiano - Reggiano  
2017 Syrah, Walla Walla Valley

**Third Course**

**DARK CHOCOLATE TART**

valrhona dark chocolate, dulce de leche,  
white chocolate ganache

Jake Crenshaw, Executive Chef  
Dan Wampfler & Amy Alvarez-Wampfler  
Winemakers