

Copperleaf Restaurant

Washington Wine Month

March, 2012

Amuse

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HONEY-GLAZED BUTTERNUT SQUASH

Brussels Sprouts, Toasted Pecans, Pomegranate Brown Butter

Covet Sparkling "Brut Reserve"

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MAKAH TRIBE LINE-CAUGHT STEELHEAD SALMON

Cipollini Onions, Granny Smith Apples, Garden Radish, Creamed Spinach

2010 Chatter Creek Pinot Gris

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PAINTED HILLS BEEF SHORT RIBS

Glazed Parsnips, Truffle Beet Jam, Full Circle Farm Sweet Carrots

2007 Terra Blanca "Red Mountain" Syrah

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COCONUT SORBET

Caramelized Pineapple, Lime Pound Cake, Lemongrass Syrup

Covey Run Semillon Ice Wine

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Mignardises

Seventy-Five Dollars