

Copperleaf

Restaurant & Bar

Alexandria Nicole Cellars

June 13th, 2019
Reception

2017 "Crawford" Viognier

Amuse

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NANTIS CARROT SOUP

Porcini-Bone Marrow Butter, Preserved Ramps, Hazelnut Dukkha

2016 "Shepherd's Mark" White Blend

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CRISPY SALISH SEA KING SALMON BELLY- LIGHTLY SMOKED

Salad of Nori & Dungeness Crab

2017 "A Squared" Rosé

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SUMMER TRUFFLE PAPPARDELLE

Oregon Rabbit Sugo, Fava Beans, Pecorino Romano

2015 Cunoise

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PITHIVIER

Yakima Valley Quail, Kohl Rabi & CBL Fennel Fricassee

"Quarry Butte" Red Blend

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WASHINGTON RAINIER CHERRY CLAFOUTI

Pistachio Mousse, Cardamom-Millet Granola

2015 Late-Harvest Riesling

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MIGNARDISES