

# Five Course Menu Légér

A Taste of Time & Place

Amuse Bouche

OXBOW FARM BUTTERNUT SQUASH SOUP  
Sage Oil, Walnut Pistou, Pomegranate

*Buty, Semillion/Sauvignon Blanc/Muscadelle Washington 2015*

GRILLED PORCINI

Preserved Lemon, Escarole, Cipollini, Smoked Shallot Vinaigrette

*Domäne Wachau, Grüner Veltliner, Austria, 2015*

WINTER TRUFFLE RISOTTO  
Parmigiano Reggiano

*Villadoria "Bricco Magno," Nebbiolo, Italy 2014*

PAN-SEARED PANISSE

Charred Rapini, Castelvetrano Olives, Toasted Almonds, Chickpea Broth

*áMaurice "Fred," Syrah, Washington 2013*

VANILLA YOGURT SORBET  
Grilled Pineapple & Granola

*2015 Owen Roe "The Parting Glass," Riesling, Washington*

Mignardises

FIVE COURSE MENU 75  
WITH WINE PAIRINGS 110

\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness.

An automatic gratuity of 18% shall be applied to parties of six or more.  
Such gratuity shall be retained by your service staff.