

Copperleaf Restaurant

Saint Valentine's Day

February 14, 2019

Amuse Bouche

JONES FAMILY FARM EUROPEAN FLAT OYSTERS
Truffle-Dashi Mignonette, Pomegranate Granita

Syncline "Scintillation Brut," WA

CELERIAC POTAGE

White Sturgeon Caviar, Cherry Pumpernickel, Beet Oil

Côte Bonneville, Riesling, WA 2015

CURED DUCK BRESAOLA

Pickled Blueberries, Compressed Endive, Citronette

DeLille, "Chaleur Estate Blanc" Sauvignon Blanc/Semillion WA 2015

BROWN BUTTER BASTED SEA SCALLOPS

Charred Baby Onions, Butternut Squash, Verjus Blanc

DanCin Vineyards "Chaîné," Chardonnay, OR 2013

or

MAD HATCHER ROASTED CHICKEN ROULADE

Smoked Brown Butter Farro, Brussels Sprouts, Salsify, Pumpkin Seed Crumble, Port Gastrique

DeLille "Metier," Mourvedre/Grenache/Syrah Blend, WA 2015

or

NORTHWEST GRASS FED BEEF TENDERLOIN

Semolina Gnocchi, Grill Kissed Maitaki, Foie Gras Sauce

Château Mangot "Cuvée Quintessence," St. Emilion Grand Cru 2010

PASSION FRUIT PANNA COTTA

Macadamia Nut Toffee, Rose Water Meringue

"Paulo's Passion"-Saracco Moscato d'Asti, Passionfruit, Cocchi Americano

or

RASPBERRY CHOCOLATE GALETTE

Theo's Dark Chocolate Mousse & Orange Blossom Kisses

Fonseca 20-Year, Tawny Port

Mignardises

FIVE COURSE MENU 95
WITH WINE PAIRINGS 135