WINEMAKER'S DINNER MENU

Course 1

AMUSE-BOUCHE

Confit rabbit leg topped with Cognac-orange marmalade, served on a house-made seeded cracker

Course 2

MINESTRA SOUP

Hearty vegetable soup of zucchini, yellow squash, green beans, carrots, red kidney beans, onion, celery, and garlic with ditalini pasta. Simmered in tomato purée, red wine, and rich beef stock, finished with shaved parmesan & fresh basil.

Course 3

PACIFIC NORTHWEST BISON LOIN

Juniper- and rosemary-cured bison loin, set atop a lovage and green apple purée, accented with mushroom dashi, topped with fermented mustard greens, charred broccolini, and a crisp kale chip

Course 4

INTERMEZZO

Chilled pea and mint purée, garnished with a toasted brioche crumb

Course 5

ROASTED PORK PINWHEEL

Pork roulade pinwheel filled with fig, carrot, spinach prosciutto and bacon, slow-roasted to tenderness. Served alongside ratatouille, drizzled with a piperade sauce

Course 6

BEETROOT RAVIOLI

Beetroot ravioli filled with smoked Gouda and spinach, finished with red pepper caviar and toasted pine nuts on a bed of basil pesto

Dessert

STICKY TOFFEE SPONGE

A warm sticky toffee sponge finished with date caramel sauce and rosemary chantilly cream, topped with smoked cocoa nib tuille, toffee gel, and brown butter-pecan crumble