

Sunday Wine Supper

December's Theme: Home for the Holidays

Every month our chef and wine director create a three-course wine paired dinner featuring food and wines from different regions. The menu will be offered every Sunday.

DINNER WITH PAIRINGS \$50

DINNER WITHOUT PAIRINGS \$30

select one item from each category:

STARTER

BABY SPINACH *candied pecans, golden raisins, parmesan cheese and maple-sherry vinaigrette*

Wine: Treveri Cellars Sparkling Chardonnay .
Washington . NV (6oz)

OR

***OYSTERS** *on the half shell with mignonette*

Wine: Gilbert Cellars Unoaked Chardonnay .
Wahluke Slope, Washington 2009 (6oz)

ENTRÉE

RISOTTO *wild mushrooms, port townsend creamery goat cheese and walla walla onion*

Wine: Kyra Pinot Noir . Washington . 2008 (6oz)

OR

PAINTED HILLS PORK CHOP *leek bread pudding and huckleberry compote*

Wine: Warrior Merlot . Washington . 2009 (6oz)

DESSERT

APPLE-CRANBERRY TARTATIN *with cinnamon ice cream*

Wine: Gorman Winery 'Cry Baby' Late Harvest Chenin Blanc .
Columbia Valley, Washington. 2009 (3oz)

All Items Are Available À La Carte

no substitutions please

*According to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions.