



LUNCH MENU

STARTER

Choice of...

ROASTED BUTTERNUT SQUASH SOUP

Candied Walnuts, Whipped Cinnamon Crema

*Pairing: Chateau Ste. Michelle Riesling, Columbia Valley,
Washington, 2015*

SMOKED SALMON CARPACCIO

Grilled Rye, Capers, Red Onions, Crème Fraîche

Pairing: Caymus, Conundrum Blend, Monterey, 2015

ENTRÉE

Choice of...

PORK CUBANO SANDWICH

Pork Loin, Smoked Ham, Pickle, Mustard

Gruyere Spiced Potato Chips

Pairing: Parker Station, Pinot Noir, Central Coast, California

GRILLED SALMON SALAD

Artisan Field Greens, Pickled onions, Olives

Feta, Red Wine Vinaigrette

*Pairing: Stolpman Vineyards Estate Rose
Ballard Canyon, California*

DESSERT

CHOCOLATE MOUSSE CAKE

Vanilla Crème Anglaise

Pairing: Warre's Warrior Port, Portugal NV

\$15 per person plus tax & gratuity

Add suggested pairings \$20 per person ++



DINNER MENU

STARTER

Choice of...

BUTTER LETTUCE SALAD

Buttermilk Ranch, Bacon Bits
Bleu Cheese, Crispy Onions

Pairing: *Caymus, Conundrum Blend, Monterey, 2015*

BRAISED BEEF POLENTA

Tomato Chutney, Queen Olives
Pairing: *Chandon Rose, California*

ENTRÉE

Choice of...

ROASTED BREAST OF MAPLE LEAF FARMS DUCK

Toasted Sweet Corn Cake, Dried Cherries
Vinagre de Jerez Gastrique

Pairing: *Genesis by Hogue, Meritage, Columbia Valley,
Washington, 2014*

PAVE OF ATLANTIC SALMON

Smoked White Bean Cassoulet

Pairing: *BY.OTT Rose, Cotes de Provence, France, 2016*

DESSERT

CHOCOLATE MOUSSE CAKE

Vanilla Crème Anglaise

Pairing: *Warre's Warrior Port, Portugal NV*

\$35 per person plus tax & gratuity

Add suggested pairings \$30 per person ++