



## CHEF'S TASTING \$60

### Zucchini Vichyssoise

chive yogurt, dill oil

*Acinum Prosecco Extra Dry DOP, Veneto NV*

### Tomato & Watermelon Salad

pistachios, basil, balsamic

*Solitude Cotes du Rhone, France 2017*

### Bamboo Rice Stuffed Shiitakes

summer squash "soba" noodles,

foraged mushrooms, carrot oil, toasted sesame

*Davis Bynum Chardonnay, Russian River Valley 2015*

### Grilled Pork Chop

pole bean cassoulet, pickled fennel

*Montinore Estate Pinot Noir, Willamette Valley 2016*

### Peach Cobbler

roasted peaches, dropped biscuit dough,

candied pecans, Ceylon cinnamon ice cream

*Chateau Raymond-Lafon Sauternes 2009*

WINE PAIRING

\$30



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