



CHEF'S TASTING \$60

*Available Friday &
Saturday Evenings*

Beet + Juneberry Borscht

creme fraiche, shallots, orange reduction

Lucien Albrecht Cremant D'Alsace Rose NV

Peas + Carrots

garlic scrapes, brown butter, tamari, cashews

Scott Family Estate Chardonnay, Monterey 2014

Bamboo Rice Stuffed Mushroom

summer squash "soba" noodles, carrot oil,
black trumpet mushrooms, toasted sesame

Rocco Sveva Rose, Veneto, Italy 2016

Tomato Glazed Pork Belly

endive, pickled apples, spiced peanuts,
blueberry + apple coulis

Row 503 Pinot Noir, Willamette Valley 2016

Sweet Corn + Blueberries

sweet corn cake, fresh blueberry sauce,
whipped cream, basil meringue

Montibiraldi Moscato D'Asti NV

WINE PAIRING \$30

SOMMELIER'S PAIRING \$50

*a uniquely curated selection
of wines from our bottle collection*