



Vineyard Tasting Menu 55

3 Course Menu 41

suggested wines available by bottle or glass

Grapevine Smoked Columbia River Steelhead with Red Onion

Cucumber, Cilantro Salad

2009 Cave B Semillon

Salad of Mixed Lettuces with Pickled Golden Beets, Fresh Goat Cheese, Pine Nuts

Thyme-Balsamic Vinaigrette

2009 SageCliffe 100 White

Hand Cut Fettuccini with Roasted Red Tomatoes, Prosciutto, Parmesan, Herbs

2008 Tempranillo

Fennel Dusted Organic Chicken with Sweet Corn-Fennel Grits, Grilled Mushrooms, Herb-Tomato Jus

2008 Cave B Cabernet Franc

or

Alaskan King Salmon with Grilled Sweet Onion, Zucchini "Noodles", Bacon, Currant Vinaigrette

2009 Cave B Saignée

Local Apricot Tart with Honey-Currant Ice Cream, Thyme

2008 Cave B Semillon Ice Wine

or

Assortment of fine cheese with Accompaniments

2006 Cave B Cuvée du Soleil

Executive Chef - Joe Ritchie

Winemaker - Freddy Arredondo

an 18% gratuity is included for parties of 6 or more

*dishes may contain undercooked proteins and may increase the chance of food born illness