



## Tasting Menu 1

### Reception

#### **Persian Cucumber, White Bean Hummus**

*Roasted Pepper Chimichurri*

#### **Belgian Endive Spears**

*Chevre Mousse, Candied Pecans, Figs, Utah Clover Honey*

***Domain Chandon Blanc de Noir, Napa N.V.***



### Dinner

#### **Poached Scottish Salmon Quenelle Amuse**

*Lobster Sauce, Chives, Chive Oil*

#### **Day Boat Scallop "Aquachile"**

*Avocado, Lime, Cilantro, Jalapeno*

***Morgan "Metalico" Chardonnay, Monterey County, 2016***



#### **Seared "Duroc" Pork Belly**

*Mango/Kumquat Gastrique, Watercress, Roasted Black Garlic, Turnip Puree*

#### **Zucchini & Squash Filled Tortelli**

*Balsamic Sear, Julie's Garden Veggie Coulis, Shaved Pecorino Toscano*

***Talbot "Kali Hart" Pinot Noir, Monterey Coast, 2016***



#### **"44 Farms" New York Strip**

*Parsnip Puree, Wild Broccoli, Cabernet Reduction, Sweet Onion Marmalade*

***Justin Cabernet Sauvignon, Paso Robles, 2014***



### Dessert

#### **Chocolate Molten Cakes**

*Caramel, House Vanilla Gelato, Tuile Cookie*

***\$85 per person Dinner Only / \$120 per person with Wine Pairing + Tax & Gratuity***  
*(All wines subject to availability)*



## Tasting Menu 2

### Reception

#### **Grilled Eggplant "Cigars"**

*Roasted Tomato, Mascarpone, Arugula*

#### **Savory Rosemary Profiteroles**

*Mushroom Duxelle, "Vino Cotto"*

#### **Columbia River Surgeon Caviar Timballo**

*Contadi Castaldi Franciacorta Brut*



### Dinner

#### **Seared Piemontese Beef Carpaccio Amuse**

*Mustard Aioli, Shaved Parmesan, Arugula, Olive Oil*

#### **Pacific Sea Bass "Crudo"**

*Blood Orange, Celery Leaves, Pickled Red Onion, Avocado*

*Brandini Arneis, Piemonte, 2016*



#### **Roasted Cauliflower "Sformato"**

*3-Cheese Fonduta, Heirloom Tomato Medley, Basil, Herb Oil*

#### **Root Vegetable Filled Agnolotti "del plin"**

*Sage Veloute, Reggiano Parmigiano, Pea Shoots*

*Brandini Barbera, Piemonte, 2015*



#### **Seared "Duroc" Pork Tenderloin**

*Root Vegetable Mash, Baby Turnips, Nebbiolo Pan Sauce, Fried Leeks*

*Produttori del Barbaresco "Langhe Nebbiolo", Piemonte 2014*



### Dessert

#### **Lavender Panna Cotta**

*Blonde Caramel, Berry Coulis, Cookie*

**\$85 per person Dinner Only / \$125 per person with Wine Pairing + Tax & Gratuity**  
*(All wines subject to availability)*



## Tasting Menu 3

Reception

### **Phyllo Cups**

*Sundried Tomatoes, Feta, Lemon, Oregano*

### **Grilled Prosciutto Wrapped Asparagus**

*Lemon, EVOO, Shaved Reggiano Parmigiano*

***Argyle Vintage Brut, Willamette Valley, 2015***



Dinner

### **Ahi Tuna Amuse**

*Sriracha Aioli, Ginger Soy Glaze, Micro Cilantro*

### **Seared Petrale Sole**

*Rolled with Scallop & Shrimp Mousse, Amelia's Tomato Conserva Beurre Blanc*

***Ridgecrest Vineyards "Ribbon Ridge" Riesling, Willamette Valley, 2015***



### **Baked Polenta Flan**

*Humboldt Fog Goat Cheese, Wild Mushroom Sauté, Thyme Oil*

### **Roasted Heirloom Beets**

*Charred Octopus, Arugula, Braised Fennel, Verjus*

***Adelsheim "Breaking Ground" Pino Noir, Chehalem Mountains, 2015***



### **Pan Roasted Scottish Salmon OR Herb Stuffed "Mary's" Chicken Breast**

*Organic Barley & Butternut Squash "Risotto", Pinot Noir Reduction, Caramelized Onion Jam*

***Bethel Heights "Southeast Block" Pinot Noir, Eola Amity Hills, 2015***



Dessert

### **Bananas Foster Bread Pudding**

*Vanilla Bean Ice Cream, Bourbon Sauce*

***\$95 per person Dinner Only / \$125 per person with Wine Pairing + Tax & Gratuity***  
*(All wines subject to availability)*



## Tasting Menu 4

Reception

**Bacalao Croquettes**

*Tarragon Aioli, Lemon*

**Prosciutto Wrapped Pears**

*Mascarpone Cream*

***Bisot "Crede" Prosecco, Veneto N.V.***



Dinner

**Piemontese Beef "Crudo" Amuse**

*Shallots, Capers, EVOO, Crostini, Mostarda*

**Mediterranean Black Mussels**

*Fennel, Shallots, Paprika Butter, Grappa*

***Bastianich "Friulano", Orsone Vineyards, Friuli, 2016***



**Insalata Tre Colore**

*Radicchio Arugula, Endive, Watercress, Shaved Grana, Pine Nuts, Lemon, EVOO*

**Allora's House Ricotta Gnocchi**

*San Marzano Tomatoes, Cream, Vodka, Chives*

***Bastianich "Vespa" Rosso, Friuli, 2013***



**Local Seared Lamb "Lolipops"**

*Smoked Saffron & Avocado Risotto, Shaved Brussels Sprouts, Ripasso Reduction*

***Buglioni "Il Bugiardo" Ripasso, Valpolicella, 2013***



Dessert

**Affogato al Café**

*House Vanilla Gelato, Espresso, Frangelico, Whipped Cream, Hazelnut Biscotti*

***\$95 per person Dinner Only / \$125 per person with Wine Pairing + Tax & Gratuity***  
*(All wines subject to availability)*