

Winemaker's Dinner

FEATURING





since 1983

ONE

fried oysters served with dashi infused aioli, red pepper curls & pickled lemon

TWO

grilled rockfish tacos topped with Asian slaw & white corn & mango salsa

THREE

sriracha raspberry glazed salmon served with a savory crab polenta cupcake, asparagus butter crème & plated with basil oil

FOUR

water buffalo lasagna, aged ricotta, oyster mushroom & parmesan gnocchi served with house made marinara

FIVE

chocolate trifle layered with bitter chocolate cake, coco nib custard & fresh berries

MAY 9TH | 6:30PM \$65/PERSON + GRATUITY RESERVATIONS REQUIRED 503-661-3663