

Chateau KITCHEN

BY CHATEAU STE MICHELLE

SHAREABLES

Chateau Cheese Board (V) \$28

GF Upon Request

Assorted Cheeses & Local Accoutrements

Pairing: Limited Release Grenache Blanc

Fine-Cured Meat Board \$28

GF Upon Request

Assorted Charcuterie & Local Accoutrements

*Pairing: Limited Release Cold Creek Vineyard
Red Blend*

Collector's Charcuterie Platter \$50

GF Upon Request

Assorted Meats, Cheeses & Local Accoutrements

Pairing: Limited Release Walla Walla Red Blend

Parmesan French Fries \$12

Parmesan, Chives & Charred Onion Aioli

*Pairing: Domaine Ste. Michelle Luxe,
Columbia Valley*

Crab & Artichoke Dip \$16

Served Warm with Artisan Crackers
& Sourdough Bread

Pairing: Seasons Chardonnay

SOUP OF THE DAY | \$12

Served with ½ Demi Baguette

SALADS

Spring Salad (V) | \$18

Arugula & Spring Greens tossed in Lemon Herb
Vinaigrette with Shaved Radish, Asparagus,
Crispy Chickpeas & Feta

Pairing: Eroica Riesling

LARGER PLATES

Roasted Chicken Sandwich & Fries

Full \$20 / Half \$12

Roasted Chicken Breast, Melted Jack Cheese, Pickled
Red Onion & Arugula on Sourdough with Pesto Aioli

Pairing: Limited Release Chenin Blanc

Winemaker's Cheeseburger & Fries \$24

Wagyu Beef, Beechers Cheddar, Lettuce, Tomato, Red
Onion, Served on a Brioche Bun

Pairing: Limited Release Grenache

Italian Flatbread \$20

Coro Salami & Prosciutto with Roasted Tomato Sauce,
Mozzarella, Mama Lil's Peppers, Arugula & Red Wine
Syrup

Pairing: Limited Release Sangiovese

Margherita Flatbread \$16

Fresh Mozzarella, Roasted Tomatoes, Pesto Sauce and
Arugula with Red Wine Syrup

Add Prosciutto: \$4

Pairing: Zinfandel

SWEET TREATS

Chocolate Cupcake \$8

Cream Cheese Frosting

Pairing: Whidbey's Reserve Port

Meyer Lemon Cupcake \$8

Cream Cheese Frosting

Pairing: Eroica Ice Wine

SIDES AND EXTRAS

B&B Demi Baguette & Whipped Butter \$9

Add Sauteed Shrimp \$9

Add Seared Chicken \$8

Add Smoked Bacon \$4

Gluten-Free Bun \$3

Add Truffle Oil \$3

**Please be advised that offerings may contain or have encountered food allergens.
Alert tasting room staff to any allergen concerns. (V) Vegetarian (GF) Gluten Free*

