

The Somm's Table

First Course

Parmesan Crusted Delicata Squash
with a Sunflower Butter Drizzle, Pomegranate
Pickled Beets, and Fresh Tarragon

Paired with
2021 Pinot Blanc
Yakima Valley

Second Course

Ginger Garlic Shrimp
with Sauteed Plums, Chimichurri,
and Brown Butter Barley

Paired with
2021 Gamay Noir
Yakima Valley

Third Course

Crispy Pork Collar with Leek Scallop Potatoes
and Roasted Red Pepper Sauce

Paired with
2017 Boreal Syrah
Columbia Valley

Fourth Course

Peppered Filet Mignon
with Rosemary Garlic Compound Butter,
Broccolini, and Celery Root Puree

Paired with
2019 Druthers Cabernet Sauvignon
Columbia Valley

Fifth Course

Apple Butter Caramel and Salted Mascarpone Cream
in a Feuilleté Tart Shell with Cardamom Crème

Paired with
2017 Eroica Single Berry Select
Columbia Valley