

the
tasting Room

CHEF'S TASTING MENU

5 Course Tasting 79

choice of appetizer
cheese tasting
ricotta gnocchi
choice of main
dessert

add wine pairings +29

this experience will take 2+ hours

7 Course Tasting 98

add wine pairing +29
by reservation only

last seating 8:00p for our tasting menu

Please share any dietary accommodations with your server
3% credit card fee | 20% gratuity for tables of 6+

Host your next event with us
wedding, rehearsal dinner, shower, birthday, or corporate
gathering our versatile spaces can accommodate
both large & small groups

For the Table

Cheese Board 20
add charcuterie +8

Kale & Apple Flatbread 14

butternut squash infused goat cheese, aged balsamic reduction

Tinned Fish 20

boiled eggs, freshly baked breads, seasoned olive oil, grilled lemon
select 2: smoked salmon, mackerel, rainbow trout, mussels, sardines

Appetizers

Red Pepper & Cauliflower Soup gf 14
zucchini, creme fraiche

Fall Harvest Salad 14
diced apple, roasted sweet potato, spiced pecans,
pecorino-romano, maple vinaigrette

Burrata gf 15
baby arugula, shaved red onion, overnight tomatoes, basil pesto

Mains

Ricotta Gnocchi 20
white truffle cream, parmesan
Terre Chieti Pecorino, Italy +10

Chicken Sous Vide gf 26
prosciutto, whipped potatoes, herbed lentils
Maz Caz Rose, France +10

Arctic Char gf 29
pearl couscous, haricot vert, mustard dill cream, grilled lemon
Willamette Valley Vineyards Pinot Noir Blanc, Oregon +10

Filet Mignon gf 36
fondant potato, broccolini, bordelaise
Chateau du Ribebon, Bordeaux France +10

Chef du Cuisine JC Rodriguez