

BISTRO MENU



**VOTED
BEST
CHEF**

Cheese & Charcuterie Plate

Select **one**, **three** or **six** pieces of any meat or cheese combination, or let the Chef choose. Served with crostini (GF crackers upon request)

Cow's milk cheese: Robiola, Tete de Moine, Point Reyes Blue Cheese

Charcuterie: Bresaola, Salumi Finocchiona, Coppa, Prosciutto di Parma, Speck
2020 | Tutturosso *Super Tuscan-Style Red Blend*, Yakima Valley \$15

\$7 | \$20 | \$35
1 piece | 3 pieces | 6 pieces

Seasonal Soup

Chef's showcase of market-fresh ingredients in a refined seasonal soup

MP

Hamachi Crudo*

Meyer lemon granita, fennel, with champagne vinaigrette

2023 | Oriana *Aromatic White Blend*, Yakima Valley \$12

\$18

Artisan Leaf Lettuce Salad

Smoked salmon, cucumber, grapefruit, potato, ricotta salata, lemon shallot vinaigrette

2023 | Désir *Bordeaux-Style White Blend*, Columbia Valley \$14

\$16

Burrata

Rhubarb & Abracadabra Rosé compote, dried nicoise olive, aged balsamic vinegar, crostini

2023 | Abracadabra Rosé *Magical Rosé Blend*, Columbia Valley \$12

\$16

Charred Broccolini

Toasted shallots, garlic, bottarga and white balsamic emulsion

2023 | Abracadabra Rosé *Magical Rosé Blend*, Columbia Valley \$12

\$16

Polenta Cake

Sweet onions, saffron aioli, Parmesan cheese

2020 | Tutturosso *Super Tuscan-Style Red Blend*, Yakima Valley \$15

\$16

Confit Chicken Thigh

Heirloom beans, crispy kale, cherry tomato, coriander

2021 | Le Coursier *Bordeaux-Style Red Blend*, Columbia Valley \$15

\$24

Braised Spanish Octopus

Fava bean, bell pepper gastrique, mint, chorizo

2018 | Trentenaire *Bordeaux-Style Red Blend*, Columbia Valley \$18

\$34

English Pea Risotto

Guanciale, pea vine, mushrooms, whipped crème fraîche

2020 | Tutturosso *Super Tuscan-Style Red Blend*, Yakima Valley \$15

\$22

Braised Short Rib

Heirloom carrots, vadouvan, snap peas

2019 | Solesce *Bordeaux-Style Red Blend*, Columbia Valley \$20

\$26

Cherry-Allspice Panna Cotta

Walnuts, cherries soaked in Opulento

2014 | Tawny Opulento *Fortified Port-Style Dessert Wine*, Yakima Valley \$13

\$ 9

Chocolate Mousse

Raspberry purée, Chantilly cream

2015 | Opulento *Fortified Port-Style Dessert Wine*, Yakima Valley \$10

\$ 9

Executive Chef, Nicholas Ames

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness