

AMELIA WYNN WINERY

BISTRO

DINNER

FARM TO TABLE CUISINE & AWARD WINNING WINES ON BAINBRIDGE ISLAND

TO BEGIN

ROSEMARY & PUMPKIN SEED BREAD \$8 | smoked sea salt & honey butter

WINTER SALAD \$18 | celery root, celery, star crimson pear, pickled mustard seed, pear coulis, dill GF DF

RADICCHIO SALAD \$17 | apples, fennel, toasted almond, lemon, shaved asiago cheese GF

HASSELBACK HONEYPATCH SQUASH \$16 | chili lime maple glaze, feta, tahini, cilantro, Ras el Hanout spiced pumpkin seeds GF

MOROCCAN LENTIL & WINTER VEGETABLE SOUP \$17 | preserved lemon, kale, seed croutons DF

DUCK CONFIT POUTINE \$20 | duck fat gravy, fresh cheese curds, fennel powder, chives

ALBACORE TUNA TARTARE* \$23 | black radish, cucumber, preserved lemon aioli, shiso furikake, black garlic ponzu, nori salted potato chips GF DF

MAINS

PAPPARDELLE E ZUCCA \$30 | roasted butternut squash, sage brown butter, fresh ricotta, pumpkin seeds, lemon zest, parmesan

GALUMPKI \$34 | Polish stuffed cabbage, spiced vegan crumble, brown rice, wine soaked raisins, beets, tomato & sweet pepper sauce GF DF

HALF CORNISH GAME HEN* \$38 | duck fat polenta, roasted beets, radicchio, smoked lapsang souchong tea brine, soy cured egg yolk GF DF

MARKET FISH** \$MP | layered potato, celery, Manila clam, bacon, New England clam chowder beurre blanc GF

BRAISED SHORT RIB \$47 | Painted Hills beef, parsnip puree, mushrooms, pickled cranberries, black garlic demi-glace GF

GRILLED BONE-IN PORK CHOP \$37 | miso white navy beans, grilled cabbage, fish sauce caramel glaze GF DF

CHEESE & DESSERT

WEST COAST CHEESE SLATE \$30 | Willamette Valley French Prairie Brie, Ferndale Farmstead Fontina, Twin Sisters Whatcom Blue

BRULEED BASQUE CHEESECAKE \$16 | Cranberry compote, orange rosemary shortbread

THE CHET \$14 | cherry Ice Cream, dark chocolate "Milano" cookie, Morello cherries in liqueur

PEAR SORBET \$14 | hazelnut tahini cookie crumble, poached Seckel pear GF DF

January 8th 2025 | Executive Chef Noel Spivey

Featured Local Farms | Shady Acres | Red Dog Farm | Bees & Greens | Fat Turnip Farms | Paulson Farm

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

**Regarding the safety of consuming fresh, partially cooked fish, information is available upon request.

LUNCH & DINNER
WEDNESDAY - SUNDAY

390 WISLOW WAY E
BAINBRIDGE, WA, 98110

206 491 4965
AMELIAWYNNWINERYBISTRO.COM