

CELEBRATING AMELIA WYNN WINERY WINES

Washington grown. Island made.

an evening with our wine makers

Menu \$95 | Pairing \$30

AMUSE

Spain | 2023 Albariño, Crawford Vineyard, Yakima Valley

Double Gold 2024 Sip Magazine BEST of the NW

Seared PNW Albacore

Piquillo pepper aioli, olive, white bean, potato chip, extra virgin olive oil

FIRST

Italy | 2021 Sangiovese, Ranch at the End of the Road, Red Mountain

Platinum 2024 Sip Magazine BEST of the NW

Smoked Duck Lasagna

Duck fat bechamel, mozzarella, pomodoro, parmesan

SECOND

France | 2021 Petite Sirah, Stone Tree Vineyard, Waluke Slope

Gold 2024 Sip Magazine BEST of the NW

Porc aux Pruneaux

Salmon Creek Pork Tenderloin, wine soaked prunes, braised leeks,
roasted parsnips, Dijon pan sauce

DESSERT

Mediterranean | 2016 Orange Muscat

Top #2 out of 50 Whites in 2017 Seattle Wine Awards

Gold & Best of Class 2017 Seattle Wine Awards

Citrus Tart

Earl Grey & Labneh cream, rose honey sponge, citrus, pistachio

Friday March 21st | Executive Chef Noel Spivey