

Pairings Exploration

2019 MAISON BLEUE
LISETTE ROSÉ

— *paired with* —

FAUX TOMATO

basil, chevre, red bell pepper,
parmesan, panko

2018 BERNAU BLOCK
CHARDONNAY

— *paired with* —

CHAWANMUSHI

dungeness crab, ikura, scallion,
beech mushroom, dashi

2018 TUALATIN ESTATE
PINOT NOIR

— *paired with* —

DUCK CONFIT

tomato, ginger, scallion, carrot,
paejon, kimchee

2017 QUINTA RESERVA
PORT-STYLE PINOT NOIR

— *paired with* —

CHOCOLATE MOUSSE

lemon poppyseed petit four,
candied hazelnut

Please be aware that the above menu contains: milk, egg, shellfish, soy and tree nuts (hazelnuts).