

Pairings Exploration

2020 TUALATIN ESTATE
WHITE PINOT NOIR

paired with

GARDEN TORTELLINI
english pea, nasturtium-walnut puree,
pearl onion, radish

2018 ELTON
SELF-ROOTED PINOT NOIR

paired with

JIDORI CHICKEN OYSTER
sundried tomato, artichoke,
rosemary cream sauce, baby potato

2018 GRIFFIN CREEK
CABERNET FRANC

paired with

DUNGENESS CRAB CAKE
fire roasted tomato relish , chili threads,
creme fraiche, yuzu tobiko

2017 BERNAU ESTATE
BRUT ROSÉ

paired with

PUFFED PASTRY
vanilla caramelized ricotta,
strawberry coulis, white chocolate

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