

PRIVATE DINING DINNER MENU

UPON ARRIVAL

GRAZING TABLE

Chefs' custom selection of assorted local and imported cheeses, cured meats, pickled vegetables, sweet and savory spreads, chutneys and crackers.

FIRST COURSE CHOOSE ONE

CAESAR*

little gems, parmigiano, garlic croutons, radish, white anchovies

C&S PANZANELLA SALAD (V, V+)

arugula, macrina bread, peas, grilled asparagus, cherry tomatoes, white balsamic vinaigrette, balsamic glaze

MEDITERRANEAN WEDGE (V, GF)

baby iceberg lettuce, heirloom cherry tomato, pickled red onion, sesame seeds, feta, tahini green goddess dressing

Served with house made focaccia with calabrian butter

SECOND COURSE CHOOSE ONE

PORK BOLOGNESE

tomato, herb ricotta, calabrian honey, saffron rigatoni, grana padano

GRILLED STEELHEAD (GF)

green beans, pea puree, zucchini, yellow squash, tomato, potato, lemon oil

SPAGHETTI POMODORO (V)

rustic sugo, garlic, olive oil, burrata
add meatball /5
vegan upon request

FILET MIGNON* + 20 (GF)

8oz, marble potatoes, broccolini, compound butter

GRILLED PORK CHOP (GF)

butternut squash puree, roasted baby squash, apple-pear chutney

CHICKEN MILANESE

panko crusted chicken, mascarpone polenta, tomato braised kale, lemon caper vinaigrette

THIRD COURSE CHOOSE ONE

LIMONCELLO TART

pistachio, limoncello mousse, graham cracker, whipped cream

GELATO

chocolate
vanilla
pistachio

\$80 PER PERSON

Menu items subject to seasonal changes

GF - Avoids Gluten | V - Vegetarian | V+ - Vegan

COPPER & SALT

We kindly ask not to split checks on parties of six guests or greater. A gratuity of 20% will be automatically added on parties greater than six.

**The Pierce County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness.*

**This item is cooked to order*

BEVERAGES

JAR OF SUN / 14

giffard n/a aperitif, red peppercorn infused,
n/a rum

TAHOMA PALOMA / 14

grapefruit shrub, lemon, grapefruit
tahoma soda water

MATCHA FIZZ / 16

matcha, tonic, yuzu & lemon tincture

SUSPECT NEGRONI / 16

giffard n/a aperitif dhos n/a gin, dhos
orange liqueur

WHISKEY APPLE GINGER /19

bourbon spirit mixer, apple shrub, lemon,
ginger beer, chilling cider float

WHISTLING MAPLE /21

whistlepig piggyback bourbon, whistlepig
barrel aged maple syrup, lime juice, fever
tree ginger beer

PINEAPPLE PARK /19

worthy park 109 rum, pineapple, ginger beer

COPPER & SALT MULE /23

amaretto, montenegro, lemon, basil, fever tree
ginger beer

WINE BY THE GLASS

WHITE

JEAN-LUC COLOMBO, rose, "cape bleue",
providence, FR / 13 | 52

PIGHIN, pinot grigio, friuli-vevezia giulia,
Italy / 15 | 58

CÔTES De CHEVAL, albarino, 'ciel du cheval
vineyard' red mt, WA / 15 | 58

CHATEAU STE. MICHELLE, chenin blanc,
'limited release', yakima valley, WA / 13 | 48

STRUCTURE CELLARS, viognier columbia
valley, WA / 16 | 60

LYDIAN, sauvignon blanc, columbia valley,
WA / 14 | 54

AMONG THE GIANTS, chardonnay, goose
gap, WA / 16 | 62

EROICA, riesling, columbia valley, WA / 16 | 60

SLOPE LIFE, chardonnay, 'lawrence vineyards',
columbia valley, WA / 13 | 50

SPARKLING

LA BELLA, prosecco, Italy / 13 | 50

ARGYLE, brut, willamette valley, OR / 17 | 65

GOOSE RIDGE, carbonated rose, goose gap,
WA / 15 | 58

RED

FURIOSO, pinot noir, "l'altra", 'furioso
vineyard', dundee hills, OR / 23 | 90

DAHLMAN CELLARS, cabernet franc,
'stadium red v5', red mt, WA / 22.5 | 90

NORTHSTAR, merlot, columbia valley,
WA / 21 | 81

MONTEPELOSO A QUO, red blend, toscana,
Italy / 15 | 58

PORTLANDIA, cabernet sauvignon, 'big
believer', columbia valley, WA / 17 | 65

MARK RYAN, cabernet sauvignon, 'the
dissident', columbia valley, WA / 22 | 88

STRUCTURE CELLARS, cabernet sauvignon,
'craftsman', yakima valley, WA / 19 / 72

FIDELITAS, bordeaux blend, '4040', red mt,
WA / 19 / 71