

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

AVOCADO & BEET SALAD (V, GF)

roasted beets, avocado, citrus, goat cheese, white balsamic vinaigrette, toasted almonds, tuscan kale

**vegan upon request*

GRILLED CHICORY SALAD (V, GF)

blood orange, candied walnuts, sorghum, walnut vinaigrette

Served with house made focaccia with calabrian butter

SECOND COURSE CHOOSE ONE

PORK BOLOGNESE

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

RIBEYE +20 (GF)

confit fingerling potatoes, saba

GRILLED STEELHEAD (GF, DF)

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

GRILLED PORK CHOP (GF)

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

SPAGHETTI POMODORO (V)

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

CHICKEN MILANESE

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

THIRD COURSE CHOOSE ONE

PENNY CUP

peanut butter, milk chocolate ganache, chocolate tart, whipped cream

LIMONCELLO TART

pistachio, limoncello mousse, graham cracker, whipped cream

GELATO

chocolate
vanilla
pistachio

\$80 PER PERSON

Menu items subject to seasonal changes

G = gluten free V = vegetarian (vegan option may be available)

COPPER & SALT

2/4/25

BEVERAGES

JAR OF SUN / 14

giffard n/a aperitif, red peppercon 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", columbia valley, WA / 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

CHATEAU STE. MICHELLE, merlot, 'cold creek vineyard', 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