

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, anchovy dressing

AVOCADO & BEET SALAD (V)

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

WILD ARUGULA SALAD (V, GF)

strawberries, blueberries, figs, apricot, grana padano, pistachio, sherry-shallot vinaigrette

Served with house made focaccia with calabrian butter

SECOND COURSE CHOOSE ONE

PORK BOLOGNESE

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

PAN SEARED HALIBUT (GF)

white bean, wilted chard, roasted tomatoes, leek, fennel, lemon oil

SPAGHETTI POMODORO (V)

rustic sugo, garlic, olive oil, burrata
*add meatball

RIBEYE* (G)

confit fingerling potatoes

CRISPY PORK SHANK (GF)

fennel, cippolini onion, calabrian chili, parmesan polenta

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, swiss meringue

GELATO (V) vanilla, chocolate or pistachio

Menu items subject to seasonal changes

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

BEVERAGES

CITRUS REVERIE /12

housemade cardamom syrup, grapefruit, soda, lime

LAVENDER LEMONADE /12

housemade lavender syrup, butterfly peaflower, lemonade

ITALIAN SODA/8

blueberry, raspberry, strawberry, blackberry, orange, peach, cherry

COPPER & SALT MULE /22

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

NIGHTFALL BREW /18

mischief gin, honey syrup, lemon, ginger beer, dark beer

PINEAPPLE PARK /18

worthy park 109 rum, pineapple, ginger beer

WHISTLING MAPLE /20

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

WINE BY THE GLASS

WHITE

Rosé, **JEAN-LUC COLOMBO "CAPE BLEUE"**
Columbia Valley, WA /13 | 52

Pinot Grigio, **PIGHIN**
Friuli-Venezia Giulia, Italy /15 | 58

Albariño, **CÔTES De CHEVAL**,
'Ciel du Cheval Vineyard',
Red Mountain, WA / 15 | 58

Viognier, **STRUCTURE CELLARS *TACOMA***
Columbia Valley, WA /14 | 54

Sauvignon Blanc Blend, **LYDIAN**
Columbia Valley, WA /14 | 54

Chardonnay, **AMONG THE GIANTS**
Goose Gap, WA /16 | 62

Riesling, **EROICA**
Columbia Valley, WA /14 | 54

Chardonnay, **SLOPE LIFE**
Lawerence Vineyards,
Columbia Valley, WA /13 | 52

SPARKLING

Prosecco, **LA BELLA**
Italy /13 | 45

Brut, **ARGYLE**
Willamette Valley, OR /17 | 65

RED

Pinot Noir, "L'ALTRA" **FURIOSO**
'Furioso Vineyard',
Dundee Hills, OR / 22 | 88

Pinot Noir, **SEA SUN**
California /13 | 52

Merlot, **CORVIDAE**
"The Rook"
Washington /12 | 46

Red Blend, **MONTEPELOSO A QUO**
Toscana, Italy /15 | 58

Cabernet Sauvignon, **PORTLANDIA**
"Big Believer"
Columbia Valley, WA /17 | 65

Cabernet Sauvignon, **MARK RYAN**
"The Dissident"
Columbia Valley, WA /22 | 88

Cabernet Sauvignon, **STRUCTURE CELLARS**
"Craftsman"
Yakima Valley, WA /18 | 70

Bordeaux Blend, **FIDELITAS**
"4040"
Red Mountain, WA /18 | 69