



# Perennial Vintners

## Four Course Tasting Menu

Wednesday, December 12 • Seating at 5 pm, 6:30 pm or 7:30 pm  
\$79/person (\$74/person parties of 4 or more)

### Black Cod Fritter

House smoked local black cod, **Nash's** Yellow Dent corn, **Red Dog Farm** sunchoke-citrus velouté

*Melon de Bourgogne 2016, Estate Wine, Puget Sound*

### Spot Prawns

Grilled local Spot Prawns, wood-fired **Nash's** carrot-hazelnut romesco, crispy **Lazy J's** Ozette potatoes, aioli, **Itsy Bitsy** micro greens

*Siegerrebe 2017, Estate Grown, Puget Sound*

### Gratin

Caprefuillite French aged goat cheese, **Nash's** kale, ember-roasted **Red Dog Farm** leeks, porcini & fire-roasted tomato béchamel

*Lemberger 2017, Kiona Vineyards, Red Mountain, Washington*

### Brasato Lento

Slow-braised local **Short's** grass-fed beef roulade, house-made lamb sausage, Italian prune plums, buttermilk mashed potatoes, red wine jus, crispy onions

*Syrah 2015, Rattlesnake Hills, Washington*