

# *Wine Friendly Cuisine*

CAVIAR SERVICE \$90 / \$180

*Osetra, egg yolk, egg whites,  
chive crème fraiche, blinis*

BREAD \$8

*Artisan bread, cultured butter*

CHARCUTERIE \$25

*Selection of charcuterie, seasonal accompaniments,  
grilled bread*

CHEESE \$19

*Assorted artisan and farmstead cheeses, seasonal jam,  
spiced hazelnuts, baguette*

OYSTERS \$13 / \$24 / \$48

*three / half dozen / full dozen  
aged chardonnay mignonette*

CRUDITÉS \$15

*Hummus, fresh vegetables, flatbread*

OYSTER SALAD \$24

*Mixed baby greens, strawberries, feta,  
watermelon vinaigrette*

BURGER \$18

*Cascade natural beef, gruyère, heirloom tomato,  
fancy sauce, pommes frites*

BUCCATINI \$28

*Alba black truffles, grana padano, black pepper*

PINOT NOIR BRAISED SHORT RIB \$42

*Cascade Farms beef, grilled summer vegetables,  
cheesy polenta, blistered tomato demi-glaze*