



CHEF'S TASTING MENU

Our executive chef, Matthew Krenz, may not be familiar to you. But what better way to get to know him than by trying a special menu filled with his favorite flavors? Given the power of sense memories, this is an introduction you won't soon forget.

5 courses, \$65 wine pairings, \$30

AMUSE BOUCHE

1ST COURSE

ASPARAGUS

smoked trout caviar, roasted garlic Béarnaise, beet

PAIRED WITH **CODORNIU 'ANNA' BLANC DE BLANCS**, Spain NV

2ND COURSE

GIN WASHED STEELHEAD TROUT

spiced peanuts, cucumber, ramp, roasted maitake, strawberry + lime granita

PAIRED WITH **CUVAISON CHARDONNAY**, CA, 2016

3RD COURSE

FERMENTED CHILI-GLAZED PORK BELLY

cornbread purée, braised greens, turnips, radish

PAIRED WITH **VAN DUZER PINOT NOIR**, Willamette, 2013

4TH COURSE

"STUFFED" CATCH OF THE DAY

deviled crawfish, spring vegetables, arugula nage

PAIRED WITH **DOMAINE HAUT DE MOURIER VIOGNIER**, FR, 2016

INTERMEZZO

5TH COURSE

CHOCOLATE CAKE

roasted banana pastry cream, cherry ganache, salted caramel, candied peanuts, chocolate cake crumbs

PAIRED WITH **THE BALVENIE 'DOUBLEWOOD' SINGLE MALT**, Speyside, 12 yr

MIGNARDISE