



~ PASSED HORS D'OEUVRES ~

Hoisin-Sambal Glazed Copper River Salmon

Fresh herb infused coconut foam, crispy wonton, chive & sesame seeds

Roasted Grape Crostini

Humboldt Fog, Saba Glaze

2016 Rose of Pinot Noir • 2016 Pinot Gris

2016 Pinot Noir Tavola

~ SECOND COURSE ~

Copper River Sockeye Salad Niçoise

Niçoise olives, haricot verts, yellow wax beans, asparagus, kiffler potato, heirloom cherry tomato, crisped capers, soft poached quail egg, fried shallots, fresh basil, Dijon-tarragon vinaigrette.

2016 Arneis

~ THIRD COURSE ~

“Lohikeitto” Spring Salmon Soup

Copper River salmon, leeks, purple potato, tri-colored baby carrots, fresh dill, sweet cream, allspice

2013 Chardonnay Reserve

~ CLEANSE ~

Pinot Blanc Wine Jelly & Springerle Cookie

2015 Pinot Blanc

~ FIFTH COURSE ~

Seared Copper River King

Pinot Noir Beurre Rouge, macerated cherry salsa

2014 Pinot Noir Classico

~ SIXTH COURSE ~

Grilled Idaho Lamb Chops

Green peppercorn & red currant jelly sauce, sunchoke purée

2014 Pinot Noir Reserve

~ DESSERT ~

Deconstructed Lemon Meringue Pie

Coconut crumble, lemon curd, lemon mousse, Swiss meringue, fresh raspberries. Served with vino gelato-honey sorbet.

2016 Vino Gelato & Sparkling