

Chef's Tasting

Choose one of each course and choose either wine or beer to enjoy with each course

Appetizers

Avocado Loaf a Mixture of Cream, Avocado, Cheese and Peppers
Stuffed in French Bread and Baked
Paired Best with Snoqualmie Cabernet/Merlot Blend or Maudite Beer

Petite Filet Medallions Served with Marsala Jus Topped with Crispy Fried Pancetta
Paired Best with Simi Red Zinfandel or Chambly Noire Beer

Pistachio Crusted Walleye Cheeks Served with Bleu Cheese Tarter and Bourbon Cocktail Sauces
Paired Best with Elsa Chardonnay or La Fin Du Monde Beer

Soups/Salads

Five Onion and Bleu Cheese Soup Garnished with a Roasted Garlic and Parmesan Crustini
Paired Best with Elsa Chardonnay or Blanche De Chambly Beer

Mixed Field Greens Served with Candied Pecans, Cherry Tomatoes, Shredded Carrots,
Fontina Cheese and a Strawberry-Balsamic Vinaigrette in a Parmesan Touille
Paired Best with Echelon Pinot Grigio or Ephemere Beer

Iceberg Wedge Salad with Smoked Gouda Dressing and Topped with Shaved Red Onions,
Blackened Cashews and Crispy Fried Prosciutto
Paired Best with Wollersheim Prairie Fume or Blanche De Chambly Beer

Roasted Sweet Potato Bisque Finished with a Brandy Chantilly Cream
Paired Best with Elsa Chardonnay or La Fin Du Monde Beer

Entrées

Braised Skirt Steak with a Sweet Pepper Twice Baked Potato,
Bacon Sautéed Broccoli and a Merlot Demi Glace
Paired Best with Tin Roof Merlot, Simi Red Zinfandel or Maudite Beer

Lemon Seared Mahi-Mahi Atop a Sweet Pea Risotto Cake with
Balsamic Glazed Carrots and a Fresh Herb Buerre Blanc
Paired Best with Elsa Chardonnay or La Fin Du Monde Beer

Cranberry Glazed Airline Chicken Served with Whipped Winter Squash,
Roasted Green Beans and a Toasted Almond Vinaigrette
Paired Best with Elsa Chardonnay or Blanche De Chambly Beer

Desserts

Chocolate Raspberry Cheesecake Finished with an Almond Anglaise
Paired Best with Kenwood Cuvee Brut, Twin Valley Muscat or Chambly Noire

Rhubarb Tarte Tatin Topped with a Strawberry Reduction
Paired Best with Kenwood Cuvee Brut, Twin Valley Muscat or Chambly Noire

White Chocolate Crème Brulee Served with a Creme de Menthe Anglaise
Paired Best with Kenwood Cuvee Brut, Twin Valley Muscat or Chambly Noire

\$39.95 per person

