



VA PIANO WINE DINNER

JANUARY 19, 2022 | 6:00 PM

AMUSE BOUCHE

Puget Sound Oyster, Strawberry Mignonette

Prosecco, Rosé, Ruggeri, Italy

SEARED SCALLOP

Crispy Rice-Noodle "Nest", Lemongrass Nantais, Herb Salad

Sauvignon Blanc, OX, Columbia Valley, 2020

MUSHROOM TART

Puff Pastry, Cyprus Grove Humboldt Fog Goat Cheese,
20 Year Balsamic

Cabernet Sauvignon, OX, Columbia Valley, 2018

SEARED DUCK BREAST

Caramelized Leek and Fennel Bread Pudding,
Foie-Gras Sauce

Syrah, Va Piano, Walla Walla, 2017

BRAISED LAMB

Wild Mushroom Demi-Glace, Corona Beans, Braised Kale

Syrah, Va Piano, Les Collines Vineyard, Walla Walla, 2017

PORT POACHED PEAR

Rouge River Blue Cheese Custard, Port Syrup

*Cabernet Sauvignon, Va Piano, Dubrul Vineyard,
Yakima, 2017*