



## Brunch Prix Fixe Tasting Menu

*Sunday, July 21<sup>st</sup> 2019*

### Cream Cheese & Fresh Berry Blintz

*Aperol Spritz*

### Shaved Summer Melon

Vertical garden greens, Parma Prosciutto, feta cheese

*Pine Ridge Chenin Blanc – Viognier Blend, California*

### Shaved Prime Rib Scramble Bowl

Mushrooms, arugula & brie, focaccia crisp

*Argyle Pinot Noir, Willamette Valley*

### Wild Alaskan Halibut

Saffron arancini, Puy lentil ragoût with artichokes,  
garnished with tomato fennel confit

*Iris Pinot Gris, Willamette Valley*

### Red Chile Flan

*Coffee or tea*

\$25 per person

\$37 per person with pairings

Does not include tax or tip