

Dinner Menu

\$65 per person

FIRST COURSE

choose one

Mini Cheese & Charcuterie Board GF*

Washington Salad

mixed greens, cherry vinaigrette, washington apples,
becher's cheddar, hazelnut VEG, GF

Butternut Squash Soup

brown butter & creme fraiche topping & pepitas VEG, GF

SECOND COURSE

choose one

6oz Beef Tenderloin

comté corn grits, broccolini, basque chimichurri GF

Duck Confit Pasta

lacinato kale, cippolini, roast garlic, demi-cream sauce,
lemon zest, parmigiano

Roasted Halibut

green beans & potato, caper & olive oil vinaigrette GF, DF

THIRD COURSE

choose one

Burnt Honey Panna Cotta

cinnamon honey cookie VEG, GF*

Chocolate Cake

dark chocolate sauce, red wine caramel GF

Hazelnut Bread Pudding

creme anglaise VEG

SRW WINE SPECIAL

Métier by the Glass

12

Métier by DeLille Flight

12

2oz of each wine

Métier, Sauvignon Blanc, 2023

Métier, Red Blend, 2022

Métier, Cabernet Sauvignon, 2022

GF - Gluten Free

GF+ - Gluten Free Available

VEG - Vegetarian

VEG+ - Vegetarian Available

DF - Gluten Free

DF+ - Gluten Free Available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness