

# \$35 PRIX FIXE MENU

*SELECT ONE OPTION FROM EACH FOOD CATEGORY BELOW*

*Enjoy with our featured selection of Secus Wines:*

\$15 FLIGHT - AVAILABLE EXCLUSIVELY WITH PRIX FIXE MENU

**SECUS (...PINOT?...) WHITE**

*Pair With: STARTER*

**SECUS (...PINOT?...) RED**

*Pair With: ENTRÉE*

*Featured wines available by the glass & bottle - see reverse page for more details*

## STARTERS

### Pork Shank

*Pork shank baked with a sweet and spicy glaze.*

### Zucchini Ricotta Bruschetta

*Toasted bruschetta with ricotta spread and diced zucchini & shallots roasted with olive oil and Italian herbs.*

### Raspberry Salad

*Mixed greens with raspberry vinaigrette dressing, tossed with goat cheese and pecans.*

## ENTRÉES

### Beef Braised Stuffed Pasta

*Beef braised ravioli with sautéed mushrooms and gorgonzola cream sauce.*

### Adriatic Pasta

*Seashell pasta with prawns, marinara, a variety of olives, pepperoncini, sun-dried tomato and garbanzo beans, topped with tzatziki, feta cheese, basil & herbs.*

### Spinach Lasagna

*Layers of spinach, pesto, diced onion and tomato, mushrooms, artichokes, ricotta cheese and lasagna noodles with marinara, topped with mozzarella & parmesan cheese.*

## DESSERTS

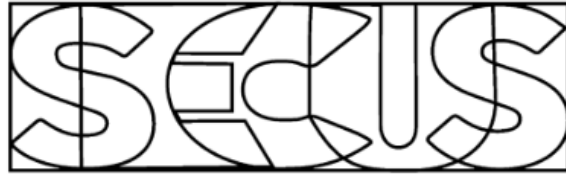
### Profiteroles

*Puff pastry filled with vanilla cream and covered in chocolate cream.*

### Crème Brûlée Gelato

*Custard-rich crème brûlée gelato with buttery caramel swirls.*

# WINE FEATURE



## SECUS WINEMAKER NICHOLAS CALUORI

USES HIS EXPERIENCE IN THE INDUSTRY TO CREATE CLASSIC WINES THAT ARE OUTSIDE THE CONVENTIONAL DESIGN

### SECUS VOLUME 3: 2023

(...Pinot? ...)

$\frac{1}{3}$  PINOT NOIR,  $\frac{1}{3}$  PINOT GRIS,  $\frac{1}{3}$  PINOT BLANC

TWO WINES MADE WITH THE SAME PINOT NOIR, PINOT GRIS, AND PINOT BLANC FROM TSAI VINEYARD IN THE YAMHILL-CARLTON AVA

*"Moving to Oregon to start Secus I resisted the idea of contributing to more Pinot. However living and working in the Willamette Valley - Pinot is a constant. It also happened that the Tsai Vineyard (they have all the Pinots) is home to the winery that Secus existed in. After years of being around the constant, rarely invisible elephant that is Pinot I've had plenty of time to drink it, make it, and think about it. What even is Pinot and more importantly what is it not? Pinot Noir is Pinot Noir, but also Pinot Gris is just a genetic mutation of Pinot Noir, and then you have Pinot Blanc that's really only cultivated albino Pinot Gris. So what do you think? I used all three. With one moment of separation I made two wines. One white. One red." - Winemaker, Nicholas Caluori*

## WHITE

*Pale pink in color with citrus aromas. The taste is something of all three... think Pinot Gris but more texture, Pinot Blanc but with more character, and Pinot Noir without the tannin.*

GLASS - 15 / BOTTLE - 55

## RED

*Light ruby color with dark cherry and floral aromatics. While using all three grapes it has an undeniable Pinot Noir profile... with a touch more tannin and minerality.*

GLASS - 15 / BOTTLE - 55

*Try a flight of both wines, paired with our Seattle Restaurant Week Prix Fixe Menu - 15*