

\$35 PRIX FIXE MENU

Includes one option from each food category below

★ Available April 19th - May 2nd ★

– Starters –

Roasted Tomato Burrata

Fresh burrata cheese and heirloom tomatoes roasted with garlic, basil and extra virgin olive oil. Served with crostini.

Roasted Goat Cheese

Baked goat cheese rolled in fresh herbs, topped with housemade olive tapenade and drizzled with extra virgin olive oil. Served with crostini.

Raspberry Salad

Mixed greens tossed in our balsamic dressing with raspberries, feta cheese and sliced almonds.

– Entrees –

Gorgonzola Crème Gnocchi

Potato gnocchi in a creamy gorgonzola sauce with shredded prosciutto, chicken, garlic, broccolini and spinach, garnished with parmesan and basil.

Mushroom Ravioli

Ravioli filled with ricotta and a variety of sautéed mushrooms, tossed in a creamy pesto sauce and topped with parmesan cheese.

Italiano Pizza

Mozzarella cheese topped with ground fennel sausage, mushrooms, and red onions all drizzled with hot honey.

– Desserts –

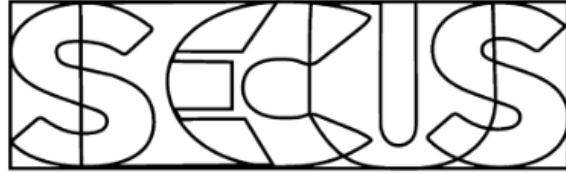
Mixed Berry Cake

Shortcrust pastry filled with Chantilly cream, topped with a layer of sponge cake and garnished with blackberries, raspberries, red currants and strawberries. Dusted to perfection with powdered sugar.

Hazelnut Gelato

Smooth and creamy, traditional Italian style gelato made with the finest imported hazelnuts.

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?...)

1/3 Pinot Noir, 1/3 Pinot Gris, 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.

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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.

15 / 55

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