

THE COMMENTARY

WINE DINNER

FIRST COURSE

Searched Scallops

grapefruit, charred onion, citrus-honey drizzle

Liquid Light Sauvignon Blanc, Washington State

SECOND COURSE

Chorizo Flatbread

leeks, pecorino, tarragon oil

La Braccasca Vino Rosso di Montepulciano, Italy

THIRD COURSE

Salmon Steak

curry roasted fennel, orzo

Erath Resplendent Pinot Noir, Oregon

FOURTH COURSE

Lamb Lollipop

herbs, chimichurri, celeriac puree

Northstar Merlot, Washington State

FIFTH COURSE

Passionfruit Mousse

macerated pomegranate

Chateau St. Michelle Harvest Select Riesling, Washington State

\$85 per person

**price includes each course, each wine pairing,
tax and service charge**

