

# tendrils

A VINEYARD RESTAURANT

## Vineyard Tasting Menu 55

### 3 Course Menu 41

suggested wines available by bottle or glass

Grapevine Smoked Columbia River Steelhead with Red Onion

Cucumber, Cilantro Salad

**2009 Cave B Semillon**

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Salad of Mixed Lettuces with Pickled Golden Beets, Fresh Goat Cheese, Pine Nuts

Thyme-Balsamic Vinaigrette

**2009 SageCliffe 100 White**

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Hand Cut Fettuccini with Roasted Red Tomatoes, Prosciutto, Parmesan, Herbs

**2008 Tempranillo**

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Fennel Dusted Organic Chicken with Sweet Corn-Fennel Grits, Grilled Mushrooms, Herb-Tomato Jus

**2008 Cave B Cabernet Franc**

or

Alaskan King Salmon with Grilled Sweet Onion, Zucchini "Noodles", Bacon, Currant Vinaigrette

**2009 Cave B Saignée**

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Local Apricot Tart with Honey-Currant Ice Cream, Thyme

**2008 Cave B Semillon Ice Wine**

or

Assortment of fine cheese with Accompaniments

**2006 Cave B Cuvée du Soleil**

**Executive Chef - Joe Ritchie**

**Winemaker - Freddy Arredondo**

an 18% gratuity is included for parties of 6 or more

\*dishes may contain undercooked proteins and may increase the chance of food born illness