

Three Course Tasting Menu

\$20 per Person

\$30 Paired with Wine

First Course: Choice of:

Medjool Dates en Brochette

Smoked Bacon, Goat Cheese, Balsamic

Crispy "Truffles"

Yukon Potato, Truffle Cheese, Truffle Oil

Hearts of Romaine "Caesar Style"

Grana Padano, White Anchovy

Artisan Lettuce Salad

Grapes, Pine Nuts, Buttermilk Blue Cheese Dressing

Cup of Gumbo or Today's Soup

Chateau Ste. Michelle Sauvignon Blanc, Horse Heaven Hills, WA 2008 \$9/\$34

Second Course: Choice of:

BBQ Pulled Pork Sandwich

Carolina Style, topped with Cole Slaw, served with Rustic Sweet Potato Fries

Good Ol' Sourdough Grilled Cheese

Tomato Coulis, Baby Organic Greens

Rotisserie Chicken Salad

Butter Lettuce, Crispy Sunchokes, Meyer Lemon, Caper Aioli

Special Grind Burger

House made Pickles, Hand-Cut Russet Fries

Brick Oven Mac 'n' Cheese

5 Cheeses, Brioche Crumb

Wine by Joe Pinot Noir, Willamette Valley, OR 2007 \$11/\$42

Third Course: Choice of:

Box of Butterscotch Cookies to Take Away

House-Churned Ice Cream or Sorbet

Warm Ooey Gooey Chocolate Cake

Pouring Cream

Bowl of Fresh Fruit

Vanilla Bean Syrup, Torn Mint

2 Ounces of St. Andre Cheese

Croutons, Mostarda

Falchini, Vin Santo del Chianti, IT 2001 \$9