

Copperleaf

Restaurant & Bar

Five Course Menu Légér

Amuse

BROMILEY FARM HEIRLOOM PUMPKIN SOUP
Grilled Salsify, Pecan Shortbread

NV Lucien Albrecht, Cremant d'Alsace Brut Rosé, FR

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CARAMELIZED ENDIVE
Young Cilantro, Marcona Almonds, Banana- Curry Gastrique

2014 JM Cellars Bramble Bump White, Walla Walla, WA

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CHAMPAGNE POACHED HONEYCRISP APPLES
Crispy Polenta, Chive Mascarpone, Celery Branch, Banyuls Vinegar

2014 Montinore Estate, Pinot Gris, Willamette Valley, OR

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BUTTERNUT SQUASH RIGATONI
Caramelized Cabbage, "Foraged & Found" Mushrooms
Mission Figs, Parmesan Reggiano

2011 St Josef "Estate Cuvee" Pinot Noir, Willamette Valley, OR

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HUCKLEBERRY MAPLE ICE CREAM
Brown Sugar Crème Anglaise, Buttermilk Waffles

Gonzalez Byass, "Nectar," Pedro Ximenez, Sherry, SP

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Mignardises

*Five Course Menu \$75
With Wine Pairings \$100*

*An automatic gratuity of 18% shall be applied to parties of six (6) or more.
Such gratuity shall be retained by your service staff.*