

Copperleaf

Restaurant & Bar

Five Course Tasting Menu

Amuse

TAYLOR SHELLFISH CLAM CHOWDER
Spring Onion, Bacon Jam, Buttermilk Chive Biscuits

NV Faire La Fête Crémant de Limoux Brut, FR

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YAKIMA VALLEY GREEN ASPARAGUS
New Potatoes, Black Truffle, Hen Egg Emulsion, Pickled Ramp Vinaigrette

2013 Freemark Abbey Viognier, CA

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HICKORY SMOKED KING SALMON
Olive Oil Roasted Beets, Melted Leeks, Rye Bread

2014 Gordon Cellars Rosé, WA

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LUMMI ISLAND POULET BLEU
Parmesan Toast, Green Garlic, Roasted Romaine Lettuce
Bottarga-Chicken Jus

2012 Chanson, "Le Bourgogne," FR

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THEO MILK CHOCOLATE CREMEUX
Peanut Butter Marshmallow, Caramelized Banana, Pretzel Bread

Fonseca 20 Year Tawny Port

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Mignardises

*Five Course Menu \$95
With Wine Pairings \$130*

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

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Amuse

SWEET CARROT SOUP
English Peas, Garden Radish

NV Lucien Albrecht, Cremant Brut Rosé, France

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CANDIED RICHTER FARM RHUBARB
White Asparagus, Salted Cashews, Black Truffle

2014 Apolloni, "L. Cuvee" Pinot Gris, OR

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CRISPY HAAS AVOCADO
Koshihikari Rice, Pickled Plums, Black Garlic Molasses

2013 Rotie Cellars "Southern White," WA

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ENGLISH PEA AGNOLOTTI
Black Sheep Creamery Fromage Blanc
"Foraged and Found" Morel Mushroom Butter

2014 Buty, White Blend, WA

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WHITE CHOCOLATE PANNA COTTA
Green Tea Ice Cream, Candied Meyer Lemon
Toasted Macadamia Cookie Crumbs
Capitello "Dolcino" Late Harvest Gewürztraminer, OR

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Mignardises

*Five Course Menu \$75
With Wine Pairings \$110*

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