



BARRISTER WINE DINNER

MAY 7, 2021 | 6:00 PM

Scallop Crudo

Sugar-Cured Tomato, Herb Oil
Sauvignon Blanc, Klipsun Vineyard, 2018

Sweet Prawn & Lobster Agnolotti

Roasted Tomato Pepper Sauce
Carmenère, Wahluke Slope, 2018

Magret Duck Breast

Shiitake Mushroom, Apple Cider Gastrique
Cabernet Franc, Bacchus Vineyard, 2018

Colorado Lamb Rack

Baby Artichoke, Aged Balsamic Demi-Glace
Cabernet Sauvignon, Red Mountain, Taptail Vineyard, 2016

Dark Chocolate & Luxardo Cherry Truffle

Merlot, Walla Walla Valley, 2016

\$95 Per Person (includes tax & gratuity)