



# VA PIANO WINE DINNER

JANUARY 19, 2022 | 6:00 PM

## AMUSE BOUCHE

Puget Sound Oyster, Strawberry Mignonette

*Prosecco, Rosé, Ruggeri, Italy*

## SEARED SCALLOP

Crispy Rice-Noodle "Nest", Lemongrass Nantais, Herb Salad

*Sauvignon Blanc, OX, Columbia Valley, 2020*

## MUSHROOM TART

Puff Pastry, Cyprus Grove Humboldt Fog Goat Cheese,  
20 Year Balsamic

*Cabernet Sauvignon, OX, Columbia Valley, 2018*

## SEARED DUCK BREAST

Caramelized Leek and Fennel Bread Pudding,  
Foie-Gras Sauce

*Syrah, Va Piano, Walla Walla, 2017*

## BRAISED LAMB

Wild Mushroom Demi-Glace, Corona Beans, Braised Kale

*Syrah, Va Piano, Les Collines Vineyard, Walla Walla, 2017*

## PORT POACHED PEAR

Rouge River Blue Cheese Custard, Port Syrup

*Cabernet Sauvignon, Va Piano, Dubrul Vineyard,  
Yakima, 2017*