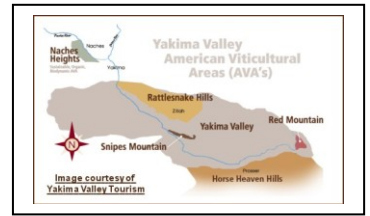




Thursday 6:30  
April 12  
75.00 Per person  
A Night in Washington State



**Cabernet Sauvignon Duckhorn "Canvasback", 2014**

A gorgeous expression of Red Mountain Cabernet Sauvignon, this wine begins with effusive aromas of blackberry, Marion berry and black cherry. As it evolves, layers of mocha, cinnamon and clove reveal themselves, as well as hints of sarsaparilla and black licorice, all of which frame the fruit, while adding depth and nuance. The palate is supple and juicy, with a voluminous texture, hedonistic black fruit and a complex French oak-inspired spice box note that carries through to a long and sophisticated finish.

**Wild Mushroom Caponata**  
Wild mushrooms pan roasted with  
An eggplant, Caponata on grilled truffle Polenta

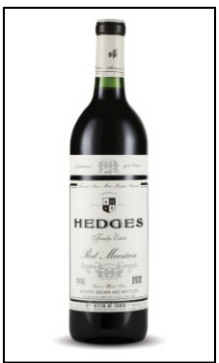


**Cabernet Sauvignon, Drew Bledsoe "Flying B", 2015**

94% Cabernet Sauvignon, 6% Malbec

Aromatically dark fruit, sage, rosemary, thyme — it almost brings me back to the vineyard sites themselves. Flying B is a full-bodied, sexy, lush and powerful Walla Walla Cabernet Sauvignon from Bob Healy and Seven Hills Vineyards

**Lamb Teasers**  
Lamb Loin Chops Thinly slice pan roasted  
With Sliced Garlic, Fresh Rosemary,  
Pignoli Nuts, Aged Balsamic Vinegar white wine



**Blend, Hedges "Red Mountain", 2013**

Graphite, leather, wild herbs and ample red and black currant notes emerge from the 2013 Red Mountain Red Blend, which is made from 59% Cabernet Sauvignon, 28% Merlot, 5% Cabernet Franc, 4% Malbec, 2% Petit Verdot and 2% Syrah. With medium-bodied richness, nicely integrated acidity, lots of character and a good finish

**Pork Chop Al Pepe Nero**  
Pork Chop with Black Pepper corns Pan Roasted and Finished  
In Roasted Shallots, Dijon Mustard Brandy Black Peppercorn Cream Sauce



**Syrah Drew Bledsoe "Stolen Horse", 2015**

It is dark red in color, and opens up with red raspberry, menthol, tobacco and a nice smoked meat note. This vintage could do with a bit of time in a decanter or bottle as it has some nice lush and firm tannin, but an awesome, racy streak of acid to balance and a long finish.

**Duck w/ Prosciutto, Figs, Madeira**  
Duck Pan Roasted With Prosciutto, Ramps, Fresh Thyme  
Madeira Wine Sauce Served With Roasted Potatoes and Vegetables