

Adega Northwest

at



MENU

1st Course

2017 Adega Northwest Albarino

Red & Gold Beet Goat Cheese Tower

Layered beets and herbed Montrachet goat cheese with a blueberry pomegranate vinaigrette and organic first press olive oil topped with rainbow micro greens.

2nd Course

2015 Adega Northwest GSM

Veal Schnitzel Primavera

Lightly breaded veal scaloppini with a creamy wild mushroom demi over Spiral sliced butternut squash, patty pan, sunburst squash and heirloom cherry tomatoes.

3rd Course

The Union Kitchen Private Label

Cabernet Sauvignon

Pecan Smoked Pork Loin

Sweet corn maque choux and maple glazed scalloped sweet potatoes.

4st Course

2015 "Two Blondes" Yakima Block 8

Cabernet Franc

Bacon Chocolate Mocha Cup Cake

With Michigan Cherry Whiskey butter cream.