

BRICKHOUSE

Sparkling Wine Reception

Paula Kornell Brut

First

Fresh Dayboat Sea Scallops

Sweet Lemon jicama, Blood Orange Limoncello Vinaigrette, Roasted Sugar Peas

"DuBrul Vineyard" Chardonnay 2018

Second

Fresh Young's Bay Chinook "King" Salmon Salad

Fresh Berries, Hazelnut, Organic Greens, Passion Fruit & Matte Emulsion

"The Kilmore" Pinot Noir 2016

Third

Pan Seared New Zealand Lamb Chop

Pistachio Mint-Herb Crust, Creamy Polenta, Oregon Cherry Gastrique

"Rosa Mystica" Cabernet Franc 2020

Fourth

USDA Prime Tenderloin Au Poivre

Twice Baked Red Potato, Organic Baby Spinach, Fried Fennel

"Yakima Valley" Cabernet Sauvignon 2019

Fifth

Dark Chocolate Espresso Lava Cake

House Made Strawberry Ice Cream

"Chapel Block Red Willow Vineyard" Syrah 2016