



**CHARLES  
SMITH  
WINES**

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~Reception 6:00 PM~

**Fava Bean Mousse**

Ricotta Salata, Lemon, Grilled Baguette, Baby Watercress

**Buckwheat Blini**

Caper Aioli, Salmon Roe, Crispy Sprout

*ViNO CasaSmith, Rose, Columbia Valley, 2018*

~Dinner 6:45 PM~

1st Course

**Grilled Tuna**

Marinated Cucumber, Fresno Chiles, Enoki Mushrooms, Dashi

*Sixto, Uncovered, Chardonnay, 2016*

2nd Course

**Black Truffle Pappardelle**

Crispy Pheasant Leg, Pickled Mustard Seeds, Red Sorrel

*ViNO CasaSmith, Wahluke Slope Porcospino Primitivo, 2017*

3rd Course

**11 Oaks Wagyu Short Rib**

Pistachio Gremolata, Porcini, Romesco

*Substance, Cabernet Sauvignon, 2017*

*K Vintners, The Creator, Walla Walla Valley, 2016*

4th Course

**Blackberry Cobbler**

Bruleed Fig, Ginger Gelato, Kirsch Syrup

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***Thursday, November 7th, 2019***

**\$110 per person**

*plus sales tax and gratuity*

Reserve today by emailing [Nancy Lyons](mailto:Nancy.Lyons)

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