



## THURSDAY CHEF'S TASTINGS

Every Thursday, from 5p-9p, we will be offering Chef's Tastings. 3 courses for \$25. \$37 with pairings.

Here are some past menu's. Follow us on Facebook for the weekly tasting menu.

### APRIL 11, 2013

Prepared by Chef Pat McCormick

#### FIRST COURSE

Shrimp, shishito pepper & saffron arancini with shrimp glaze, garlic-scape aioli, & an herb salad

*Paired with 2011 Hess Gruner Veltliner*

#### SECOND COURSE

Grilled Ham Steak Ae-Men: Red Wattle pork with sesame garlic oil, pickled shitake, fried egg and scallion

*Paired with Ale Asylum's Sticky McDoogle Scotch Ale*

#### THIRD COURSE

Pan fried bread pudding, with vanilla ice cream, brandy-cherry syrup, and toasted pecans

*Paired with "Russet's Revenge": Potato vodka, Quince & Apple Tart Cherry Grenadine, fresh lemon & cream.*

### MAY 2, 2013

Prepared by Chef Mike Kurilla.

#### FIRST COURSE:

Grilled sardine salad with roasted red pepper, feta, caper, & pickled shallot tossed in a ginger-balsamic vinaigrette

*Paired with 2010 Columbia Valley Gewurtztraminer*

#### SECOND COURSE:

Pan-seared tilapia over grilled shiitake mushroom & asparagus, drizzled with andouille-infused dashi broth

*Paired with 2011 Lincourt Pinot Noir*

#### THIRD COURSE:

Kabocha cake with lime buttercream frosting & a sorbet of lemongrass

*Paired with Steph's Opinion: Hangar One Kaffir lime vodka, simple syrup, & cream*

### MAY 9, 2013

Prepared by Sous Chef Matt Morris

#### FIRST COURSE:

Grilled chicken thigh & heart ssam,

sesame leaf, romaine, kim chi

*Paired with the 'Brew Moon': gin, Crème Yvette, fresh lemon*

#### SECOND COURSE:

Spicy pork bibimbop,

namul, cucumber, toasted seaweed,

poached egg

*Paired with 2010 Rheingau off-dry riesling*

#### THIRD COURSE:

Sesame shortbread,

makgeolli ice cream, raspberry & shiso sauce

*Paired with a Pousse Café*

### MAY 16, 2013

Prepared by Executive Chef Brett Olstadt

#### FIRST COURSE:

Katsuo bonito tartare with a dashi-vinegar gelée, scallion & ginger

*Paired with 2011 Quinta de Avelada Vinho Verde*

#### SECOND COURSE:

Marinated & grilled pork loin with buckwheat blini, sesame long beans, & tonkatsu sauce

*Paired with 2010 Il Fiorno Chianti*

#### THIRD COURSE:

Mango sweet rice 'arancini' with a Saskatoon pureé

*Paired with nv Terre Gaie Moscato*

Private Parties are available please ask manager for details. An 18% gratuity will be added for parties of 6 or more.

\* All mayo, aioli, baconnaise, roe (masago, tobikko, salmon, uni), asian slaw dressing are made with raw eggs. Eggs served raw, over-easy, poached, sunny-side-up, or soft-boiled and steaks, fish and proteins that are served rare or medium-rare may be undercooked and only served upon the consumers' request whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.