



LONG SHADOWS

With Special Guest Colin A. Cornett
Long Shadows Vintners & Nine Hats Wines
National Sales Manager

September 27th 2023

COURSE ONE

SCALLOP TARTAR

Pickled Peach, Oregon Dulse, Plum Vinegar, Sesame Lavash
Poet's Leap, Riesling, Columbia Valley, WA, 2022

COURSE TWO

100% ACORN FED IBERIAN HAM

Fried Quail Egg, Fig, Marcona Almond, Griddled Brioche
Dance, Chardonnay, Columbia Valley, WA, 2020

COURSE THREE

BRAISED BEEF SHORT RIB & FOIE GRAS RAVIOLI

Black Trumpet Mushroom, Grana Padano, Natural Jus, Cherry Oil
Saggi, Super Tuscan, Columbia Valley, WA, 2019

COURSE FOUR

ELK OSSO BUCO "POT AU FEU"

Red Curry Squash, Boiler Onion, Baby Potato, Shaved Dark Chocolate, Sourdough
Sequel, Syrah, Columbia Valley, WA, 2019

DESSERT

DARK CHOCOLATE MOUSSE

Roasted Fig, Plum, Sea Salt
Quinto do Noval, Tawny, Port

Tables are available from 5:00 to 8:30. This is tasting menu format so guests can book an individual table and go at their own pace. Cost per guest is \$130 with food and wine and \$80 food only before tax and gratuity. Reservations are available on our website though OpenTable or call 918-442-2996