

SAGE
RAT

Winemaker Dinner



THURSDAY, JULY 20TH 2023 • 6pm to 9pm

We will begin welcoming guests at 6pm for a reception with dinner to follow shortly after. Joining us will be the founder and winemaker Dusty Jenkins as our special guest. Dusty will guide guests through his delicious wines, made using low-intervention techniques and insights from sourcing grapes from growers who prioritize sustainable vineyard practices.

\$136 per person

Price inclusive of tax and gratuity.

Menu

AMUSE

Dungeness Crab Napoleon

SpringRain Farm Sungold Tomatoes, English Cucumbers, Remoulade

Pairing: Sage Rat 2022 Sparkling Rosé, Pétillant Naturel, Horse Heaven Hills

SOUP

English Pea Soup

Guanciale, Crispy Shallot

Pairing: Sage Rat 2022 Ratto Bianco, Yakima Valley

FISH

Neah Bay King Salmon

Red Dog Farm Summer Greens, Shaved Fennel, Orange Supremes, Blackberry Vinaigrette

Pairing: Sage Rat 2022 Ramato, Red Mountain

REFRESHER

Strawberry Sorbet

DUCK

SpringRain Farm Duck Breast

Farro Succotash, Pea Purée, Rainier Cherry-Demi

Pairing: Sage Rat 2021 Scrublands, Yakima Valley

SALAD

Red Dog Farm Butter Lettuce

Blue Cheese Vinaigrette, Toasted Hazelnuts, and Strawberries

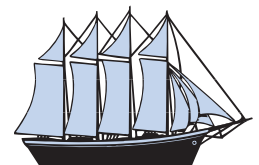
DESSERT

Local Berry Mille Feuille

Vanilla Custard, Theo Chocolate

Pairing: Dalva 2015 Late-Bottled Vintage Port

Menu items subject to change without notice due to ingredient availability.



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