

OPUS ONE *Wine Dinner*

Passed Appetizer

Foie Gras Rice Pillow- wildflowers, rainier cherry compote
King Salmon Crudo Tostada- cilantro crema, micro cilantro, fresh radish
Gougeres- whipped cambozola, venus grape, candied walnut

Amuse

Grilled Shishito and Compressed Watermelon- shishito infused flor de cana rum, thai basil, aged balsamic

1st Course

Hawaiian Big Eye Tuna Tartare- crispy rice, wasabi aioli, furikake, puffed quinoa, kaluga gold caviar

2nd Course

Heirloom Beet and Apple- whipped local chevre, pistachio brittle, apple chips, micro watercress, charred grapefruit and cilantro vinaigrette

Intermezzo

Oregon Strawberry and Campari Jello Shot

3rd Course

Snake River Farms Black Label Wagyu Beef Wellington- whipped yukon, petite mirepoix, Opus One Overture bordelaise

Desert

Summer Peach and Mascarpone Mille Feuille- cointreau caramel, wildflower petals

