

# NORTHWEST TASTINGS

## Wine Flights Etc:

**Taste all 7: \$11, \$2 extra for Late harvest**

**Taste 3 White and Rosé: \$7**

**Taste rosé and 3 Reds: \$9**

**White Wine Glass \$5, Bottle \$20, Red Wine Glass \$7,  
Red Wine Bottle \$25**

*from White Heron Cellars in Quincy, WA, Ancient Lakes American Viticulture Area*

## Salami:

**2 Choices with 2 different salamis each \$6**

*from Coro, Seattle, WA*

- 1) **Agrumi** cardamom, orange peel, red chili flakes. **Finocchiona** cracked black pepper, fennel, curry.
- 2) **Classic** with garlic and ginger. **Mole** sweet, savory, and spicy flavors from Mexico.

## Cheeses:

**Goat Cheese Thai Garlic or Unflavored, \$3**

**Curds Dill/Garlic or unflavored \$2.50**

## **Olives:**

Greek mixed or Castelvetran 3 oz \$5

## **Crackers:**

*from La Pazanella, Seattle, WA*

**\$1.50** (gluten free available)

## **Salmon:**

**Smoked Salmon Filet \$11**

**Smoked Salmon Lox \$11**

Lox is the prosciutto of salmon

## **Smoked and canned oysters:**

*From Taylor Shellfish*

**Smoked \$10**

**Smoked with Lemon Pepper \$10**

## **Walnuts:**

*from our own trees*

**Pint of shelled walnuts \$3**

## **Chocolate:**

*From Schocolat in Leavenworth, WA*

**Taste three truffles, \$5**