

# FRESH SHEET

## APPETIZER

### **Béarnaise Sauce topped Asparagus**

*Six jumbo asparagus spears, roasted to perfection and topped with house-made béarnaise sauce.*

**\$8**

## ENTRÉE

### **Lasagna Bolognese**

*Alternating layers of merlot-infused Bolognese sauce, ricotta cheese, mozzarella, parmesan, and lasagna noodles; topped with a mozzarella-provolone blend and fresh herbs. Served with garlic bread and local organic vegetables.*

**\$17**

### **Grilled Salmon**

*6oz wild-caught sockeye salmon fillet, grilled to perfection and topped with a white wine-lemon sauce. Accompanied by local organic vegetables and mashed Yukon gold potatoes.*

**\$20**

## DESSERT

### **Pumpkin Pie**

*House-made pumpkin pie, chilled and served with fresh-made vanilla-cinnamon whipped cream*

**\$6**

# WINES ON TAP

## **2015 Alexandria Nicole Cellars**

### **Pinot Gris–WA**

*Plump, dark berries were gently whole cluster pressed and display lush tropical aromas of kiwi, mango, and sliced pear. As the wine opens up, luscious floral notes including lavender come to life and help accentuate the precise citrus and tropical flavors. The palate's silky texture is juicy and bright and finishes with a hint of sweetness, complemented by a touch of spice and minerality.*

**\$8 Glass**

## **2014 Piccola Zinfandel– WA**

*With an oaky aroma and juicy palate, this wine is sure to please. It is light to medium-bodied with zesty tannins and a smooth finish. Flavors of toasted oak, blackberry and clove are present in both the nose and palate.*

**\$8 Glass**

## **2013 Alexandria Nicole Cellars**

### **Jet Black Syrah–WA**

*There's energy driving the wine, immediately apparent in the sultry aromas of blackberries, huckleberry, mocha, lavender & espresso*

**\$8 Glass**