

barking frog

Aphrodisiac Tasting Menu

FIRST KISS

Chilled Oysters on the Half Shell

Caviar & Champagne Mignonette

Domaine Ste. Michelle, *Luxe*, Brut, Columbia Valley, 2005

SECOND KISS

Baby Spinach Salad

Candied Pecans, Two Faced Blue Cheese, Roasted Apple & Tarragon Vinaigrette

Mellisoni Vineyards, 45° White Blend, Lake Chelan, 2010

THIRD KISS

Pepper Spiced Ahi Tuna

Grilled Brioche, Bread & Butter Pickled Onion, Sautéed Escarole, Cranberry Beet Sauce

Domaine Serene, *Yamhill Cuvée*, Willamette Valley, 2009

INTERMEZZO

Yuzu Tapioca

Kumquat Puree, Crystallized Ginger

GET A ROOM

Local Wagu Beef Ribeye

Melted Leeks & Wild Northwest Mushrooms, Black Truffle Sabayon

Woodward Canyon, Cabernet Sauvignon, Walla Walla, 2009

SWEET TOOTH

Ménage à Trois au Chocolat

White Chocolate Cream with Honey Roasted Dried Figs, Jivara Passionfruit Tart,

Raspberry Dark Chocolate Flourless Cake

Brian Carter, *Opulento*, Ruby Port Style, Columbia Valley, 2009

Bobby Moore, Executive Chef

Joshua Delgado, Sous Chef

Matt Kelley, Pastry Chef

Jennifer Schmitt & Matt Davis, Sommeliers

\$85 per person food pairing

\$40 per person wine pairing