

CARVE

KITCHEN + MEATERY

POPLAR GROVE WINE PAIRING DINNER

AMUSE-BOUCHE

SALMON TARTAR

Pickled red onion, capers, citrus

2022 BENCHMARK BRUT

FIRST COURSE

BEETS

Heirloom tomatoes, burrata cheese,
pistachio dust, balsamic

2023 ROSE

SECOND COURSE

HALIBUT

Blue potatoes, avocado crema, chimichurri

2024 CASCADIA PINOT GRIS

THIRD COURSE

DUCK

Orange sauce, braised red cabbage, microgreens

2022 PINOT NOIR & 2021 SYRAH

FOURTH COURSE

PB&J CRÈME BRÛLÉE

Vanilla cream, caramelized banana

2015 RUBY