



Happy Valentine's Day!

FIRST PLATES

SMOKED DAY BOAT SCALLOP

radish | lemon | leek

(add american hackleback caviar . . . 20)

paired with

S: Jean Philippe, **Brut Rosé**, Limoux, France 2015

R: Ameztoi, "*Rubentis*", Getariako Txakolina, Spain 2016

HONEY CREEK CREAMERY GNOCCHI

pecan | celery + root | aronia berry

(add black truffle . . . 15)

paired with

S: Willm, **Blanc de Blancs Brut**, Alsace, France

R: Domaine Carneros, **Brut Vintage Cuvée**, Carneros, California 2012

SECOND COURSE

BEET SOUP

black walnut | endive | maple

paired with

S: Loosen Brothers, "*Dr. L*" **Riesling**, Mosel, Germany 2014

R: Domaine du Clos Naudin, **Chenin Blanc**, *Vouvray Sec*, Loire Valley, France 2015

MUSHROOM TORTELLINI

oyster mushroom | garlic | truffle | aux arcs tomme

paired with

S: Domaine de Lery, **Sauvignon Blanc/Chardonnay**, Cheverny, Loire Valley, France 2016

R: Vietti, **Roero Arneis**, Piedmont, Italy 2015

MAIN PLATES

SEASONAL FISH

brussels sprout | pate a choux gnocchi | delicata squash | hedgehog mushroom

(add duck prosciutto . . . 12)

paired with

S: Lady Hill, **Pinot Noir**, Eola-Amity Hills, Willamette Valley, Oregon 2014

R: Fullerton Vineyards, "*Five Faces*" **Pinot Noir**, Willamette Valley, Oregon 2014

PLUM CREEK FARM'S CHICKEN ROULADE

sweet potato | cauliflower | wheatberry

(add seared foie gras . . . 20)

paired with

S: Nozzole, *Sangiovese*, **Chianti Classico Riserva**, Tuscany, Italy 2013

R: Lopez de Heredia, "*Viña Tondonia Reserva Red*" **Tempranillo**, *Rioja*, Spain 2005

MORGAN RANCH WAGYU BEEF

shiitake mushroom | dark chocolate | potato | smoked blood orange

(add braised beef cheek . . . 8)

paired with

S: Luminary, **American Red Blend**, Napa Valley, CA/Horse Heaven Hills, WA/Alexander Valley, CA 2013

R: Paul Jaboulet Aîné, "*Domaine de Thalabert*" **Syrah**, *Crozes Hermitage*, Rhône, France 2015

DESSERT

CARROT CAKE

dark rum | ginger

paired with

S: Château Roûmieu-Lacoste, **Sauternes**, Bordeaux, France 2012

R: Rare Wine Co., "*Savannah Verdelho*" **Madeira**, Portugal

DARK CHOCOLATE

brown butter | cocoa nib

paired with

S: L'Ecole No. 41, **Merlot**, Columbia Valley, Washington 2013

R: Adega Familiar Eladio Piñeiro, "*La Coartada*" **Aragonez (Tempranillo)**, Alentejo, Portugal 2007

\$75 per person

Standard wine pairings \$30 | Reserve wine pairings \$50

Clayton Chapman

Chef | Owner

Heather Smith

Certified Sommelier

At The Grey Plume we charge an automated 20% hospitality (service) charge to all checks.

By transitioning from the traditional tipping model, we are building a more equitable platform in which to reward, recognize and compensate our team. We are creating a system that values all parts of our business equally from the servers and bartenders to our cooks and dishwashers; all of these team members are represented in your experience.