



THE GREY PLUME

in collaboration with...



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AMUSE

YAKIMA GOLD & LANCASTER SOUP
multi-grain granola
- paired with -
Yakima Gold, 6.3%, 28 IBU

FIRST COURSE

BUTTER LEAF SALAD
cascade panna cotta | cara cara | spruce tips
- paired with -
Meadowlark 150, 6%, 40 IBU

SECOND COURSE

HOP-SMOKED PORK TENDERLOIN
bull "noodle" shoot & bucatini | hop chimichurri | pickled hop florets | shallot
- paired with -
Brunette Nut Brown Ale, 4.7%, 20 IBU

DESSERT

ABC FARM'S FOIE GRAS TORCHON
cocoa nib | cherry | oak
- paired with -
Black Betty Imperial Stout, 11.3%, 67 IBU



Chase Grove
Chef de Cuisine



Clayton Chapman
Chef | Owner



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