



THE UNION KITCHEN
WASHINGTON

ONWARD
FARMSTRONG

MENU

Onward Wine Dinner Featuring
Faith Armstrong, Winemaker

1st COURSE

Onward Petillant Natural Rose

WESTCOTT SALAD

Jack Daniels marinated grilled apples, house made sundried tomatoes, seasoned brioche croutons, smoked gouda cheese and Texas pecans tossed in a strawberry apple cider dressing.

2nd COURSE

The Union Kitchen "Field Blend" White 2014

PERUVIAN CEVICHE COCKTAIL

Fresh herbs, red chili, fennel tops with a blend of shrimp, snapper, Jumbo crab fingers, and Colossal crabmeat marinated in blend of fresh citrus juice.

3rd COURSE

Onward "Hawkeye Ranch" Pinot Noir

PORTOBELLO MUSHROOM RAGU

Smoked Portobello mushrooms tossed in a red wine and balsamic reduction, fresh herbs and roasted garlic. Served over pappardelle pasta and garnished with parmigiano reggiano.

4th COURSE

The Union Kitchen "Field Blend" Red 2015

PAN SEARED NEW YORK

New York Strip, served with white cheddar smashed potatoes. Garnished with roasted cherry tomato and asparagus salad.

5th COURSE

Onward Malvasia Bianca Petillant Natural 2015?

BLUEBERRY LEMON CAKE

Lemon butter cream icing. Covered in a sweet balsamic raspberry chutney.