**CRAVE**

**THE KITCHEN**

**DINNER MENU**

**RESTAURANT WEEK SEPT. 2023**

**4-Courses for $44 (per guest)**

**FIRST COURSE**

**POLENTA CAKES**

Pan-seared polenta, wild mushroom ragout, and whipped ricotta

**MAC FRITTERS**

Mac & Cheese, poblano, and

smoky bacon rolled in panko

then fried golden brown

**WHIPPED FETA DIP**

Feta, ricotta, fresh basil, oregano

parsley, lemon zest, and Aleppo

pepper with freshly baked crostinis

**SECOND COURSE**

**POTATO & LEEK SOUP**

Garnished with crispy bacon

**WINTER SALAD**

Lettuce, beets, shaved Brussels, goat cheese, craisins, and croutons tossed in a lemon dijon vinaigrette

**THIRD COURSE**

**MAPLE BOURBON PORK CHOP**

Bone-in brined pork chop, braised purple kale, cheesy polenta

*Suggested White Pairing:* Laetitia Estate CHARDONNAY

*Suggested Red Pairing:* Charles Smith “Substance” CAB SAUV

**VEGGIE BURGER**

House-made veggie burger, sundried tomato aioli, arugula, goat cheese, crispy onions,

your choice of side

*Suggested White Pairing:* Laetitia Estate CHARDONNAY

*Suggested Red Pairing:* Mon Frere, PINOT NOIR

**CHEF’S FISH OF THE DAY**

Chef’s rotating fish special

*Suggested White Pairing:* Geyser Peak CHARDONNAY

*Suggested Sparking Pairing:“*Torresella PROSECCO

**STEAK OSCAR (+$15)**

10oz. chargrilled strip, gorgonzola mash, grilled broccolini, crab cake, warm bearnaise

*Suggested Red Pairing:* Yakima Red BORDEAUX RED BLEND

*Suggested Red Pairing:* Callia MALBEC

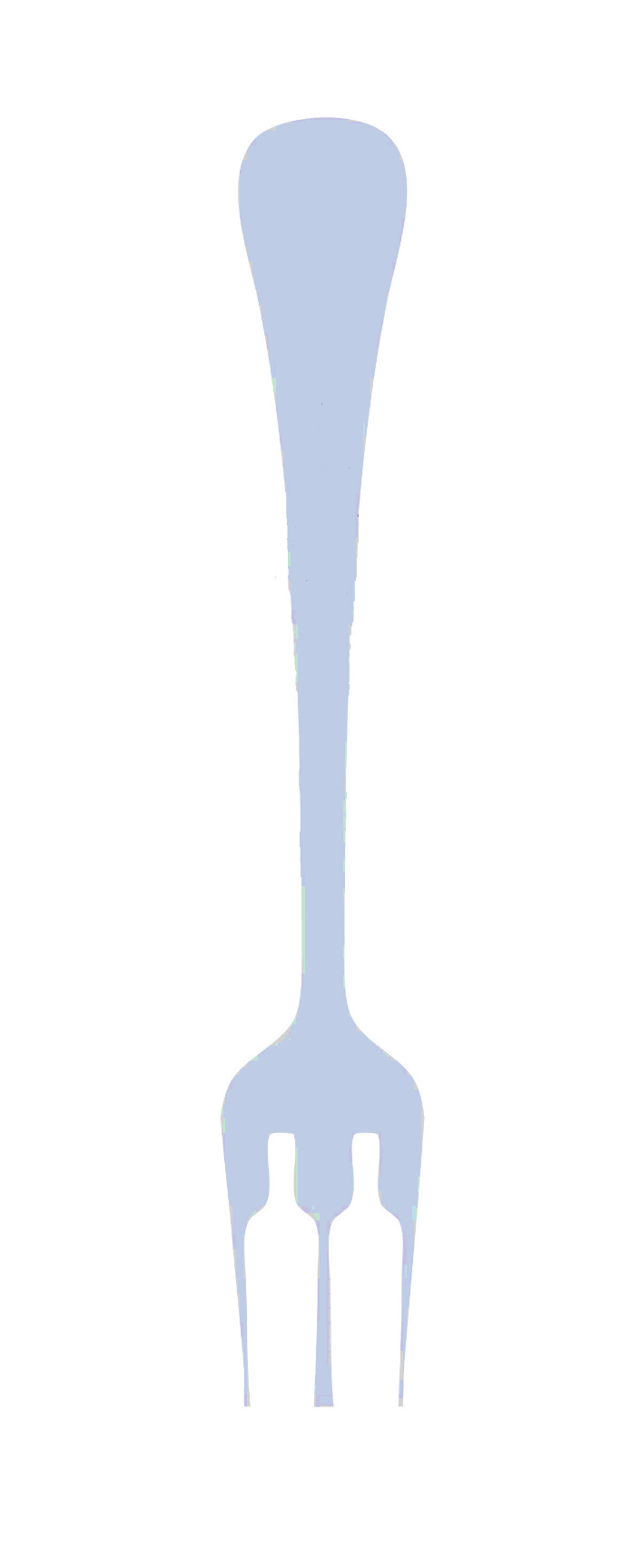
**FOURTH COURSE**

**KEY LIME PIE CUP**

**CHOCOLATE PEANUT BUTTER CUP**

**RED VELVET CUP**

**DOUBLE FUDGE CAKE (+$2)**

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**THE WINES**

RESTAURANT WEEK WINE MENU

**2 Glasses for $22**

**PINOT GRIS**

**PRINCIPATO** (*Italy*) **PIGHIN PINOT GRIGIO** (*Italy*)

**SAUVIGNON BLANC**

**CONO SUR BICICLETA RESERVA** (*Chile*) **MORGAN** (*CA*)

**BUBBLES & SWEET**

**TORRESELLA PROSECCO** (*Italy*)

**CHAMPS D’ PROVENCE BRUT ROSE**(*France*)

**J LOHR BAY MIST RIESLING** (*California*)

**ROSÉ**

**MAISON SALEYA- COTE DE PROV** (*France*) **STARMONT** (*California*)

**CHARDONNAY**

**LAETITIA ESTATE** (*California*)

**GEYSER PEAK** (*California*)

**PINOT NOIR**

**YEALANDS (***New Zealand*)

**MON FRERE** (*California*)

**MERLOT, MALBEC & ZIN**

**CONCHA Y TORO DEL DIABLO** (*Chile*)

**CALLIA MALBEC** (*Argentina*)

**SHANNON RIDE ZINFANDEL** (*California*)

**CABERNET SAUVIGNON & RED BLENDS**

**CHARLES SMITH CAB** (*Washington*)

**‘YAKIMA RED”- BORDEAUX BLEND** (*Washington*)

Please Note – the prices shown on this wine menu are exclusively offered to our guests that have ordered our multi-course Restaurant Week Dinner Menu.

Thank You!

**From the Crave Wine Cellar**

**RESTAURANT WEEK DISCOUNTED BOTTLES**

**MULLAN ROAD – BLEND**

(*Washington*)65

**‘SIR REAL’ CABERNET SAUVIGNON** (*California*) 50

**‘SIXTO’ ROZA HILLS CHARDONNAY** (*Washington*)65

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