
AN EVENING WITH BRIX WINE BAR & KAARMEL COOKING

POP-UP DINNER

SATURDAY, FEBRUARY 15

Your meal may be paired with wine from around the world at:

Brix Wine Bar | 229 Riverside Winthrop, WA

STARTER:

Enjoy fresh arugula, toasted bluebird grains farro, tangy green apple, crispy shallots, & crunchy pecans drizzled with a honey dijon vinaigrette

Recommended Pairing: Benvolio Pinot Grigio Friuli, Italy | \$5, 3 oz. pour

AMUSE BOUCHE:

Warm your palette with a classic, hearty, and warming potato-leek soup topped with crunchy crisped potato bites, chives, and black peppercorn

Recommended Pairing: Storypoint Chardonnay, CA | \$5, 3 oz. pour

ENTREE:

Take your choice of:

1. Juicy, tender herb-crusted pork loin with roasted brussel sprouts and root vegetables

2. Luxurious, saffron cauliflower steak atop a cranberry chili oil with tahini drizzle

Recommended pairing for pork: Four Graces Pinot Noir, OR | \$5, 3 oz. pour

Recommended pairing for cauliflower: Campo De Borja Garnacha, Spain | \$5, 3oz. pour

DESSERT:

Salty, slightly sticky, and creamy peanut butter chocolate turtle date unbelievable vanilla bean cheesecake

Recommended pairing: La Quinta de la Rosa 20 year Tawny Port, Portugal | \$12

\$12 MOCKTAILS:

Cranberry shrub, rosemary simple syrup, herbal essences, and sparkling water complimented with sugared rosemary sprigs

Ginger switchel with lemon, honey, OJ, and star anise. Can be served hot with tea or over ice

*menu can be made fully vegan

*wine pairing and mocktails are in addition to cost above

*whole cheesecakes can be pre-ordered to go for \$40

gratuity is not Included

We look forward to serving you!

*a collaborative experience hosted by Kaare, Melaney & Melanie
cheesecake by guest baker, Devilish Desserts by Angel
www.workablecollective.com/popupdinner*