

# SMOKE & CEDAR

Sunday, April 27, 2025

Paris  
by  
Night

A SMOKE & CEDAR  
CULINARY EXPERIENCE

PARIS BY NIGHT DINNER MENU

## FIRST COURSE

*amuse & themed cocktail*

### SMOKED SALMON MOUSSE PROFITEROLES

2023 CHENIN BLANC - 2OZ  
*a vivid and lively old vine Chenin Blanc  
from the Yakima AVA*

*"La Complainte De La Butte"*

## SECOND COURSE

*hors d'oeuvres*

### FOIE GRAS TORCHON huckleberry, black pepper brioche

2021 COLUMBIA VALLEY SYRAH - 2OZ  
LIGHTLY CHILLED  
*robust and dark fruited Syrah with  
spicy aromatics, sourced from five iconic  
vineyards in Columbia Valley, WA*

*"Your Song"*

## THIRD COURSE

*frutti di mare*

### DOVER SOLE PAUPIETTE leeks, fennel

2023 STILLWATER SÉMILLON - 2OZ  
*aromatic, richly textured and expressive,  
from the single-vineyard Sémillon from  
the Royal Slope AVA*

*"One Day I'll Fly Away"*

## FOURTH COURSE

*palate cleanser*

### LEMON VERBENA SORBET

*"The Duke's Plan"*

## FIFTH COURSE

*la plat principal*

### LEEK ASH CRUSTED VENISON hen of the woods, cherry bordelaise

2021 PERIGEE - 2OZ  
*powerfully structured Bordeaux style  
blend showing dark cherry, cedar and  
tobacco leaf from L'Ecole's Seven Hills  
Vineyard, Walla Walla, WA*

*"Elephant Love Medley"*

## SIXTH COURSE

*salade*

### PETITE GREENS SALAD champagne vinaigrette

2024 FRENCHTOWN SAUVIGNON BLANC - 2OZ  
*bright and tropical notes lead to a  
mouthwateringly acidic and mineral-driven  
finish - a stunning example of Washington  
Sauvignon Blanc, Columbia Valley, WA*

*"Come What May"*

## SEVENTH COURSE

*fromage*

### LE CHARTREUX semi-soft, washed rind, raw cow's milk cheese from the French Alps

2021 APOGEE - 2OZ  
*earthy and complex Bordeaux style blend  
resplendent with currant, rose petal and  
cocoa from Pepper Bridge Vineyard,  
Walla Walla, WA*

*"The Show Must Go On"*

LE CHARTREUX BY HERVE MONS is a semi-soft cheese with a washed rind, hailing from the scenic Vallée des Entremonts in the French Alps. This exquisite cheese is crafted using raw cow's milk, which contributes to its rich, buttery texture and complex flavor profile.

## EIGHTH COURSE

*dessert*

### GATEAU OPERA almond sponge, espresso syrup, French buttercream, ganache, raspberries

2021 FERGUSON ESTATE RED - 2OZ  
*unique, mineral-driven and age-worthy Cabernet  
dominant blend of fruit sourced from Ferguson  
Estate Vineyard, planted over volcanic crushed  
basalt, Walla Walla, WA*

*"Grand Finale"*

\*Certain items on our menu are cooked to order and may be served raw or undercooked.

Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness. Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur. Please drink responsibly. Menu items are subject to change without notice. While supplies last. Management reserves all rights. © 2025