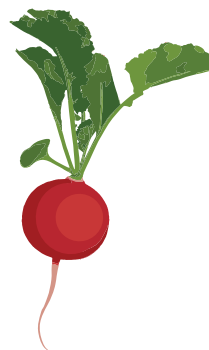


inovasi welcomes **Dusted Valley**

February 23, 2018

7 pm



Passed Hors d'Oeuvres

shots of savory winter broth with maitake and porcini mushroom
liquid center croquettes made with fresh day boat cod
lamb tostada, queso fresco, ancho chile sauce, mint, pickled onion
[Boomtown Pinot Gris 2015 Columbia Valley, Washington](#)

First Course

hook and line wild striped bass, true culatello ham from Emilia Romagna,
savory broth, enoki mushrooms, radish, charred scallion
[Dusted Valley Chardonnay 2015 Olsen Vineyard, Yakima Valley, Washington](#)

Second Course

fire roasted red kuri squash, grilled white trumpet mushroom, aromatic herbs,
gentle truffle/celery root custard, marinated berries
[Boomtown Merlot 2015 Columbia Valley, Washington](#)

Third Course

Berkshire pork belly that has been cured gently, then smoked and finally slow roasted for 24 hours
served with local carrots 2 different ways and 50 year old Modena balsamic, berbere spice
[Boomtown Syrah 2014 Columbia Valley, Washington](#)

Fourth Course

CDK brisket, not Texas style... cooked for 48 hours, marinated in evoo & aromatic spices
served with smokey red plum Guyanese pepperpot and toasted challah bread
[Dusted Valley Petite Sirah 2014 Columbia Valley, Washington](#)

Sweets

small bites, cookies, etc...