

Join Us For Our Next Wine Dinner

*With Winemakers Dick & Debbie Hansen
Cougar Crest Estate Winery, Walla Walla WA
Tuesday, June 4th at 6:00 p.m.*



2017 Viognier – Passed Appetizers

*Hibiscus Wrapped Melon – Citrus Vinaigrette
Kurobuta Pork Belly Confit – Smoked Armenian Plum Compote
Honey Glazed Avocado Cannelloni – Red Crab – Roasted Fennel*

2010 Anniversary Cuvee – Merlot, Malbec, Cabernet Franc, Petit Verdot

Foie Gras & “Cougar Gold” Aged White Cheddar Stuffed Porcini – Bing Cherry Mostarda

2013 Dedication – 40% Cabernet Sauvignon, 31% Syrah, 25% Merlot, 4% Petit Verdot

Shaved Asparagus Salad – Lambrusco Balsamic Vinaigrette – Grilled Green Strawberries – Pistachio Pesto – Sage Derby – Fried Squash Blossom

2016 6 Furlongs - Starting Gate White

Wahoo – Cucamelon Scales – Citrus Avocado Puree – Venere Black Rice – Pickled Pepper Sea Bean Relish

2014 6 Furlongs – Cabernet Sauvignon

Pink Peppered Ostrich Steak – Grilled Garlic Scapes – Hasselback Fingerlings & Summer Truffles – Cabernet Honey Reduction

2014 6 Furlongs – Finish Line Red

Strawberry Charlotte Cake

Cost is \$90 per person, plus tax and a 20% gratuity.

***Reservations are Required and Space is Limited.
To Reserve Your Seats Please Call 208-938-1900
Or Email Nicole at nicole@bellaaquilarestaurant.com***