

tea board meeting dinner
locus wines, pioneer square
saturday, august 14th, 2021



tasting menu

2019 locus modo white

pacific northwest ceviche

scallop, citrus, roasted bell pepper, ginger, cilantro
gluten-free, dairy-free, nut-free

2017 locus dineen sémillon

'french' potato and green bean salad

anchovies, mustard, arugula, cured egg yolk
gluten-free, dairy-free, nut-free

2018 locus 7 mile grenache

salmorejo

tomato, garlic, sherry vinegar, skagit loaf
dairy-free, nut-free, vegetarian

2016 locus red

dungeness crab cakes

tomato butter, fresh herbs
nut-free

2016 locus strand syrah

braised daikon & lamb shank

summer greens
gluten-free, dairy-free, nut-free

locus rosé sangria

rustic blueberry & peach tart

strawberry salsa, tomato ice cream
nut-free, vegetarian

*consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness*

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