

locus wines, pioneer square

monday, june 21st, 2021



## tasting menu

2019 locus rosé

**shrimp & shaved fennel**

parmesan, truffle oil

gluten-free

**caprese pastry squares**

sun-dried tomato, basil, mozzarella

nut-free, vegetarian

**salmon rillettes**

gluten-free, nut-free

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2019 locus modo white

**scallop ceviche**

citrus, ginger, tomato, tortilla chip

gluten-free, nut-free

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2017 locus 7 mile mourvèdre

**seared and chilled steak salad**

summer greens, piquillo pepper & shallot jam, aioli

gluten-free, nut-free

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2016 locus sud

**dungeness crab cakes**

tomato butter, fresh microgreens salad

nut-free

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2016 locus strand syrah

**braised lamb shank**

coriander, fennel, star anise, creamy polenta

nut-free

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locus rosé sangria or champagne

**chocolate beet cake**

espresso frosting, marscapone 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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