

Liquidity

MENU

*Three in-season courses prepared by Chef Phil Tees
perfectly paired with our elegant estate wines.*

first course _____

2020 VIOGNIER

FRENCH ONION SOUP

caramelized onion & ginger broth, confit shallots,
sourdough, cheddar cream

2019 ESTATE PINOT NOIR

GRASS FED BEEF TARTARE

gribiche sauce, pickled blueberry,
cured egg yolk, house-made bread

2020 PINOT GRIS

BEET SALAD

roasted and pickled beets, goat cheese custard,
fermented onions, roasted walnuts, tarragon

main course _____

2019 DIVIDEND

CHARRED POINTY CABBAGE

salsa macha, romesco yogurt, parmesan cheese

2018 MERLOT

PARSNIP STEAK

potato risotto, red wine jus, fried leeks, apple preserve

2019 ESTATE CHARDONNAY

SHRIMP TARTINE

artichoke hearts, dill, poached egg

dessert course _____

CHOCOLATE DELICE

sea salt caramel ganache, candied walnuts

\$60 with wine pairings, \$40 for food only

Dine Around 2022

liquiditywines.com

Executive Chef, PHIL TEES Winemaker, AMY PAYNTER

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