



ISLAND COOKING CO.
BY DEB NOLAN

SAMPLE SPECIALTY MENU

~ Raw Bar Reception ~

High Beach Sweet Oysters with pickled ginger, shallot, rice wine vinegar mignonette,

Oyster Po'boy Sliders, with sesame chili garlic aioli and winter slaw

2018 Sparkling Rosé; 2019 Rosé of Pinot Noir (pre-release!); 2018 Pinot Gris

~ Seated Dinner ~

Amuse Bouche

Broiled Mussels, topped with a Pernod tomato butter, fresh bread crumbs
and

Apple on Horseback, Manchego cheese, pancetta, rosemary
2018 Estate Chardonnay, les sols arenaces, Chehalem Mtns

Appetizer

Clam Ceviche Citrus Salad, manila clams, citrus segments,
jalapeno, radishes, avocado

2011 Estate Chardonnay, les sols arenaces, Chehalem Mtns

Main Course

Bouillabaisse, with halibut, clams, mussels, garnished with baked oysters in saffron butter
Bakery San Juan bread

2014 Estate Pinot Noir; 2018 La Cruz Vineyard Pinot Noir, Sonoma Coast

Dessert

Pear Quince Pecan Praline Crisp, side of Lopez Island cinnamon ice cream
Choice of NV 7-Year Tawny Pinot Port; 2015 Cuor d'Oro Muscat Canelli Ice wine