

# The Grand Union Hotel invites you to their Annual Spring Tasting

April 28 & 29, 2017

7:30 pm

Contemporary American with Asian Fusion  
Paired with West Coast Wines  
Executive Chef Jason Clay

## Menu 2017

### Amuse

Wild yeast batter shrimp, yuzu aioli, sesame

### 1<sup>st</sup> Course

Grilled Pineapple & Spicy Peanut Soup  
wine: Trisaetum Reisling, Ribbon Ridge, Oregon

### 2<sup>nd</sup> Course

Broiled Scallops, duck fat fried garlic croutons, edamame succotash, mirin popcorn sauce  
wine: Raptor Ridge Pinot Gris, Willamette Valley, Oregon

### 3<sup>rd</sup> Course

Pan Seared Duck, roasted local kabocha squash, baby kale, chili lime pumpkin seeds, chipotle orange sauce  
wine: Brewer Clifton Santa Rita Hills Pinot Noir, Santa Rita Hills, California

### 4<sup>th</sup> Course

Ginger Soy Marinated Filet, cilantro rice, grilled asparagus, wasabi demi  
wine: Robert Baile Black Chicken Zinfandel, Napa Valley, California

### 5<sup>th</sup> Course

Green Tea Ice Cream, sweet pickled ginger, roasted pear, pistachio twill  
Coffee

Menu Subject to change

### Room & Tasting Packages

Master Suite \$310.00

Junior Suites \$300.00

Suite 306 \$290.00

Deluxe Doubles & Executive Single \$280.00

Deluxe Singles \$270.00

Rates are based on Double occupancy in each room.  
Includes the tasting party (dinner and wine at dinner), room, tax, gratuity,  
and complimentary breakfast the next morning.

### Tasting Package

\$85.00 per person

Call 406-622-1882 for more details or reservations.