



1ST

KING CRAB

Watermelon & Tomato Gazpacho/Basil

🍷 Rose of Pinot Noir, Teutonic, Laurel Vineyard, Chehalem Mtns., OR, 2016

🍷 Soledad: Sloe Gin/Cointreau/Rhubarb/Cucumber

YONDER WAY FARM EGG

Caviar/Toast/Asparagus

🍷 Melon Blend, Domaine de l'Écu, "La Divina", Brut, Loire, FR, NV

Eighteen Dollars/ 🍷 Fourteen Dollars

2ND

FISH TACO

Kombu/Snapper/Uni/Avocado

🍷 Picpoul, Broc Cellars, Luna Matta Vineyard, Paso Robles, CA, 2015

🍷 Kiminói, "Emperor's Well," Junmai Daiginjo, Niigata, JPN

TESTA

Kohlrabi/Apple/Mustard

🍷 Parelлада Blend, Succes Vinicola, Conca de Barbera, ESP, 2015

Twelve Dollars/ 🍷 Fifteen Dollars

3RD

BELLY

Lamb/Tuna/Pork

🍷 Listan Prieto, Envinata, "Benje", Tenerife, ESP, 2015

🍷 Miyagikyo, "Nikka Coffey Malt", Single Grain Whisky, JPN

GNOCCHI

Coppa/Fava Beans/Ricotta Pepperoncino

🍷 Brachetto, Scarpa, "La Selva di Moirano", Piedmont, IT, 2011

Fifteen Dollars/ 🍷 Seventeen Dollars

4TH

RABBIT

Wild Bay Leaf/Favas/Morels/Jus

🍷 Gamay, Dufaitre, Cote de Brouilly, FR, 2015

🍷 "Ciderman," Cidre, Cyril Zang, Normandy, FR

5TH

ROSE

Rhubarb/Vanilla/Lingonberry

🍷 Moscato d'Asti, Vietti Cascinetta, Piedmonte, Italy, 2016

🍷 "Mash & Vanilla", English Barleywine, Bruery, CA



Welcome to The Pass,

In addition to our 5 course omnivore or vegetarian menus, we also present a supplemental menu where each iteration will take on a specific focus or theme.

Our current supplemental menu features many of the amazing offerings from Jason & Lynsey Kramer of Yonder Way Farm in Fayetteville, TX.

Yonder Way Farm's story began in 2006. In search of a simpler life, connected to nature and our food, the Kramers packed up their family and moved to the country. Through being good stewards of the land, their goal became to re-establish the almost lost art of grass farming and raising unconfined animals in the natural environment. Their cows graze on grass, pigs root up their pastures, and chickens forage and roam freely.

In addition, Yonder Way Farm is dedicated to raising healthful beef, pork, chicken, and eggs free of antibiotics, growth hormones, synthetics or chemicals of any kind, therefore supporting a naturally sustainable lifestyle for all.

Over the past several years we have developed a great partnership with the Kramers and their products. Their passion and quality of product is evident in everything we procure from them. They give meaning to the phrase "Know your farmer, know your food".

We find inspiration in the quality of the animals and their products, so this supplemental menu proudly features their eggs and Red Waddle Old Spot Cross pigs, the latter in several preparations. We hope you enjoy the fruits of their labors as much as we like cooking them.

Cheers,

Terrence, Seth, Steve, Jon and Crew.