

BLIND BISHOP

TASTING ROOM

À la carte

STRIPED BASS TARTARE	16
<i>avocado, red onion, kiwi mignonette</i>	
SPICED MELON and CUCUMBER	13
<i>coconut goddess, tajin</i>	
BURRATA	15
<i>charred broccoli, pickled ramps, focaccia</i>	
RIGATONI	21
<i>mussels, chorizo, almond</i>	
DUCK BREAST	30
<i>summer squash, snow peas, tamarind jus</i>	

Dessert

PANNA COTTA	8
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Tasting Menu – 4 Courses

\$49 per person plus tax and tip for Rigatoni as the main course

\$56 per person plus tax and tip for Duck Breast as the main course

\$32 per person plus tax and tip for wine pairings

Choose 2 out of the following 3 appetizers

STRIPED BASS TARTARE
avocado, red onion, kiwi mignonette

SPICED MELON and CUCUMBER
coconut goddess, tajin

BURRATA
charred broccoli, pickled ramps, focaccia

Choose 1 of the following main courses

RIGATONI
mussels, chorizo, almond

DUCK BREAST
summer squash, snow peas, tamarind jus

Dessert

PANNA COTTA

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By-the-glass Specials (3 oz. pours)

with Bass Tartare and Spiced Melon-Cucumber

Bisol “Crede” Brut Valdobbiadene Prosecco Superiore Italy	5
Joh. Jos. Prüm Riesling Kabinett “Bernkasteler Badstube” Mosel 2019 Germany	13
Kruger-Rumpf Scheurebe Spätlese Nahe 2019 Germany	13
Marc Bredif “Classic” Vouvray 2018 France	9

with Burrata

Ameztoi Getariako Txakolina 2020 Spain	9
Emilio Moro “Polvorete” Godello Bierzo 2020 Spain	8
J.M. Boillot Mâcon-Villages 2018 France	13
Tyrrell’s Semillon Hunter Valley 2019 Australia	9

with Rigatoni and Duck Breast

Domaine Vallot “Le Coriançon” Côtes-du-Rhône 2020 France	9
Paul Jaboulet Aîné “Les Cedres” Châteauneuf du Pape 2019 France	18
Cristom “Eileen Vineyard” Pinot Noir Eola-Amity Hills Willamette Valley 2016 USA	22