



## SUBSTANCE WINE DINNER MENU

\$115 + tax & grat

Meet The Winemaker ~ Brennon Leighton

6:30pm Wednesday June 10, 2026

*Chef Anthony DiSabato's 5-course Tasting Menu  
Paired w/ 6 Elemental Substance Washington State Wines*

### **HAMACHI CRUDO**

*Pickled Fresno Chili, Blood Orange, English Cucumber  
RIESLING "Evergreen Vineyard, Columbia Valley" 2025*

### **OYSTERS**

*Pan-Fried Oysters, Leek Remoulade, Creme Fraiche, Chives, Trout Roe  
SAUVIGNON BLANC "Columbia Valley" 2022*

### **CORN & CRAB CAPPELLETTI**

*Saffron Brodo, Dungeness Crab, Charred Corn, Herb Oil  
PINOT NOIR ROSÉ "Evergreen Vineyard~Columbia Valley" 2024  
CHARDONNAY "Columbia Valley" 2022*

### **BRAISED VEAL CHEEK**

*Toasted Fregola, Confit Sun Golf Tomatoes, Parsnip Purée, Cabernet Demi  
PINOT NOIR "Columbia Valley" 2022  
CABERNET SAUVIGNON "Columbia Valley" 2022*

### **CRÈME BRULEE CHEESECAKE**

*Strawberry, Whipped Cream*