

bu • ku &
GLOBAL STREET FOOD



proudly present

Chris Sparkman
Owner & Winemaker
Sparkman Cellars



SPARKMAN
CELLARS

FIRST COURSE

Balinese Rujak Buah

dragonfruit, grapefruit, papaya, mango, cucumber,
palm sugar-tamarind, chile, toasted coconut, macadamia

Sparkman 'Birdie' Riesling '16

Columbia Valley, Washington

SECOND COURSE

Beet & Vodka-cured Scottish Salmon

rutabaga-crème fraîche, lingonberry gastrique,
pickled beet, dill, lemon, puffed wild rice

Sparkman 'Kindred' Malbec Blend '15

Columbia Valley, Washington

THIRD COURSE

Crispy Burmese Duck Leg

tamarind curry, honey soy-brined quail egg,
ginger-peanut slaw, green mango pickle

Sparkman 'Ruckus' Syrah '13

Red Mountain, Washington

FOURTH COURSE

White Pepper-encrusted Petit Lamb Rack

bone marrow-infused carrot puree, truffled mushroom confit,
herbed potatoes, pickled blackberries, local baby greens

Sparkman 'Kingpin' Cabernet Sauvignon '13

Red Mountain, Washington

DESSERT

Chocolate Pair

white chocolate mousse, caramelized port pears, pomegranate,
Videri chocolate-cardamom ice cream, bubble toast, cocoa rice

Sparkman 'Hallelujah' Port Style Blend '15

Yakima Valley, Washington

March 14th • 6:30pm • \$65

To reserve your seat, call bu•ku

919•834•6963