

AVERY

BAR • BRASSERIE

ECHOLANDS WINE DINNER MENU

I.

OYSTER CEVICHE

freshly shucked oyster, lime vinaigrette,
pickled red onion, micro cilantro

2025 *Echolands Winery Albus Angiolina Vineyards, Yakima Valley*

II.

WARM VICHYSOIE

preserved black truffles, chives

2024 *Echolands Winery Grenache, Walla Walla Valley*

III.

SEAFOOD SAUSAGE

maine lobster, scallops, shrimp, sole, pine nuts
with saffron beurre rouge

2024 *Echolands Winery Syrah Les Collines Vineyard,
Walla Walla Valley*

IV.

BRAISED SHORT RIBS

roasted carrots, red chard, bordelaise

2020 *Echolands Winery Seven Hills Vineyards Red Wine, Walla
Walla Valley*

V.

STICKY TOFFEE PUDDING

buttermilk ice cream, caramel

2024 *Echolands Winery Riesling Ice Wine, Frenchman Hills
Vineyard, Royal Slope*

*Menu subject to change based on seasonality and availability.
Kindly note that we are unable to accommodate substitutions or modifications.*

ECHOLANDS
WINERY