

# ERITAGE

RESORT

*"People who love to eat are always the best people."*

— Julia Child

## beginnings

**oysters** | puget sound kumamoto, mignonette, hot sauce, lemon\* | 18/32

**bread service** | seeded focaccia, cultured crema, house pickles, herbs | 14

**chickpea churros** | cotija, tajin, lime crema | 14

**walla walla restaurant month** \$42

*wine pairings \$28*

**celeriac soup** | brown butter, walnuts

**french onion soup tartine** | focaccia, asadero

**winter roots salad** | ricotta, red wine vinaigrette

**chicories** | winter citrus, bread crumb, pecorino, jammy egg | +8

---

**cabbage rolls** | beluga lentil, crispy mushroom, guajillo-roasted tomato

**chicken cassoulet** | mayacoba bean, house sausage, breadcrumb

**beef cheek** | yam, fennel-apple slaw, pearl onion, demi glace

**steak** | 8 ounce tenderloin, au poivre, celeriac, kale\* | +40

---

**olive oil cake** | cherry compote, cream

**chocolate budino** | cinnamon, guajillo, meringue

**savory cheesecake** | goat cheese, walla walla onion jam, marcona almond

\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.