

RICK ERWIN'S

EASTSIDE

Welcome!

MISSION GRAPE CO.

• MAY 13TH, 2025 •

1st Course

BEEF & VEGETABLE EMPANADA

crispy empanada filled with slow cooked beef & carrots

Albet I Noya "Petit Albet" Brut Reserva Cava

2nd Course

HALIBUT CEVICHE

halibut, bell peppers, jalapeño, lemon & lime juice,
served with crispy tortilla chips

Bodegas Gomez Cruzado Rioja Blanco

3rd Course

PORK LOIN WITH ADOBO CHIPOTLE CREMA

roasted pork loin served medium well, broccolini florets,
adobo & chipotle crema

Celler Barbara Fores Terra Alta Negre

4th Course

PORK BELLY PAELLA

crispy bomba rice filled with slow roasted pork belly & peppers

Pago de Carraovejas Ribera del Duero Tinto

5th Course

DARK CHOCOLATE CAKE DOME

filled with layers of orange zest, kiwi, & prickly pear marscapone

Aiurri Landua Rioja Alavesa Tinto



EXECUTIVE SOUS CHEF | JACOB GRIFFIN
GENERAL MANAGER | CHRISTINA ALDRICH