



# About Pairings

## Food and Wine Market Deli:

Pairings Food and Wine Market bakes everything, daily, from scratch. Our baked goods will feature everything from classic American comforts to Old-World European fare. Featuring a daily selection of muffins, scones and Danish to chocolate ganache brownies, Lemon Curd bars and Roasted Garlic Focaccia.

Your day at Pairings can begin with the ultimate in mouthwatering breakfast and brunch creations. Hot breakfast sandwich featuring Tillamook Cheddar, smoked slab bacon and a farm fresh egg for the morning on the go to all natural beef tenderloin "Steak 'n Eggs" served on a Porcini mushroom Risotto Cake with asparagus, poached eggs and Hollandaise. Don't forget a glass of fresh squeezed OJ too!

Pairings Deli Salads are made fresh daily, seasonally appropriate, and rotate frequently so check back often! Better yet, stop in to see today's selection!

Our soups and quiches are fresh made, change daily and are all representative of the seasons.

Everything from entrees to hand selected side dishes, all are perfectly paired for you! We have partnered with the best in local farmers to bring the freshest ingredients in. Check back frequently to find your favorites – they change daily. All our appetizers, entrees and sides can be picked up for a quick bite on the go or are perfect for entertaining at home. Don't forget to stop into our Wine and Beer Market for the ultimate Pairing experience.

Our highly trained cheesemongers cut your cheeses to order, assist you in finding the perfect pairing, serve up fresh olives from our olive and vegetable bar, hand slice the finest artisanal cured meats for you, wrap up some fresh homemade pastas, and scoop our house made sauces and dips all before your eyes.

We carry the best in local and imported cheeses. Look for Donnay Chevre, Redwood Hill Farm, Dancing Cow, Crave Bros., Carr Valley, Widmer, Jasper Hill, Neal's Yard, Northern Lights, Jaquin, Onetik, Uplands, Cypress Grove, and the list goes on.

You will find organic, free range, nitrate/nitrite free meat products, and some of the finest artisanal salamis available. Must tries: Salumeria Biellese, La Quercia, and Columbus.

After our cheesemongers help you develop your cheese and meat course, check our selection of locally made jams, chutneys, chocolates and honeys to sweeten the pot. Heath Glen Kitchen Marmalades and Preserves are out of this world good! Other delectable accoutrements and treats: Lucille's Kitchen Garden pepper jams, Rogue Chocolatier, BT McElrath chocolates, and Ames Farms honeys. Complete your array with some extraordinary crackers. Try locally made Potter's Crackers, or Seattle based La Panzanella, or a new favorite: Haute Cuisine.



# From our Case

Selection will change daily, please check back often!

## BREAKFAST

- Housemade scones, coffee cakes, Danish, breakfast breads and pastries

## DELI SALADS

- Couscous with roasted tomatoes and arugula
- Grilled chicken penne pasta with fresh pesto
- Yukon Gold potato salad
- Shrimp Tortellini with asparagus
- Cannellini bean salad
- Five Grain salad with broccoli and sundried cherries
- Exotic bean salad with grilled vegetables
- Tuna salad with Orchiette pasta
- Balsamic glazed wild mushrooms
- Curried grilled chicken salad with currants

## DELI APPETIZERS, ENTREES AND SIDES...

- Crab Cakes
- Buttermilk marinated grilled chicken wings
- Porcini mushroom risotto cakes
- Citrus-Chipotle shrimp
- Italian meatballs with housemade Marinara
- Duck Confit
- Wild Acres Turkey meatloaf
- All natural grilled beef tenderloin
- Grilled chicken eggplant
- Fennel crusted prime rib of pork
- Bison pot roast
- Garlic creamed potatoes
- Roasted beets with fennel
- Grilled asparagus
- An assortment of seasonal offerings

## DAILY SOUPS

- Corn chowder with roasted Poblanos
- Asparagus and artichoke with lemon essence
- Creamy carrot with parsnip and ginger

## DAILY QUICHE

- Call us for today's selection!

## AND MORE...

- Fresh made pasta available by the pound with perfectly paired sauces
- Artisanal hand selected local and imported cured meats and charcuterie
- Cheeses from around the globe and out our back door, all selected by our cheese mongers
- Tapenades and spreads
- Olives and marinated vegetables
- Locally roasted coffees, hand crafted espresso drinks
- Assorted bottled waters and sodas

All of our ingredients are locally sourced and organically grown whenever possible. We also feature the highest quality imported ingredients selected with care.

