

Adopt a Vine Dinner Friday, September 13th 6-9pm

Food by Shawn Niles, The Fat Pastor

"Avventura In Italia Con Me"

ANTIPASTI Seared Diver Scallop In Lobster Sauce, Yakima Valley Microgreens

Wood-fired Pork Belly Bite, Cherry & Calabrian Chili Sauce, Roman Street Corn Topping with Lemon Young Parmigiano Reggiano

CONTORNI Pesto Caesar salad with Guanciale, Garlic Cream, Pecorino Romana

SECONDI

Tuscan Rubbed and Wood-Fired Filet Mignon with Basil & Balsamic Chimichurri, Mascarpone Mashed Potatoes, Seasonal Wood-Fired Veg

IL DOLCE

Apple 2 Ways - Apple Panna Cotta, Apple Sorbet, Smoked Bone Marrow Caramel, Pistachio Crumble

IL PRIMO

ABOUT THE FAT PASTOR



The Fat Pastor started as a hobby for Yakima entrepreneur, Shawn Niles. Shawn has an impressive knowledge base of global cuisine. Having lived and traveled in various parts of the world, he has learned very organically from various chefs over the last 15 years. In May of 2017, he was featured on Chef Gordon Ramsay's MasterChef. There, he was ranked as one of the top 40 home chefs in America. In 2022, he spent a week in Modena, Italy at the home of Chef Massimo Bottura, ranked the number one chef in the world with the number one restaurant in the world multiple times.

Shawn began several different projects under the umbrella of The Fat Pastor; Urban Kitchen, a free business and culinary school for at-risk students; and Bite Club, the nation's premier underground

members-only dining club. Shawn and the team have placed in the top 30 chefs in the world 3 years in a row at the World Food Championships, and was also featured on Netflix's Best Leftovers Ever. In addition to The Fat Pastor, Shawn is also producing his own television show with the MD Network, and has launched a Culinary & Travel Adventure Arm. If that all weren't enough, you can also watch his son, Asher, on season 9 of MasterChef Junior.

With our unparalleled service, you can count on us to provide you with whatever you need for your big event. When you hire The Fat Pastor, you are guaranteed one of the best culinary experiences you've had within the realm of your event.

