



Wine Dinner 2023

Thursday, September 28 , 2023

Hors D'oeuvres

Chef's Selection of Butlered Hors D'oeuvres
~ Gruet Cuvee 89 Brut, Albuquerque, NM N.V. ~

First Course

Micro Greens & Lobster Salad

Citrus Dressed Mixed Micro Greens, Dried Cherries, Almonds and Goat Cheese Crumbles finished with Herb Marinated Grilled Lobster Tail
~ Elk Cove Pinot Gris, Willamette Valley, OR 2022 ~

Second Course

Seafood Tagliolini

Black Tagliolini tossed with Crabmeat and a Fresh Tomato White Wine Sauce Finished with Seared Jumbo Shrimp and Scallops
~ Dobbles Estate "Grand Assemblage" Pinot Noir, Willamette Valley, OR 2021 ~

Third Course

Orange Cranberry Duck

Pan Seared Muscovy Duck Breast Finished With an Orange Cranberry Chutney Served over Vegetable Herb Farro
~ Browne Family Estate Malbec, Columbia Valley, WA 2020 ~

Intermezzo

Fourth Course

Bison Chasseur

Slow Roasted Extra Lean Buffalo Tenderloin Finished with a Shallot and Mixed Mushroom Brandy Demi Glace Sauce Served With Truffle Mashed Potatoes and Patty Pan Squash
~ Quilceda Creek Cabernet Sauvignon, Columbia Valley, WA 2006 ~

Dessert

Pumpkin Pie Creme Brulee

Smooth Rich Pumpkin flavored Custard with Caramelized Sugar Crust Garnished with Maple Whipped Cream and Candied Walnuts
~ Elk Cove "Ultima" Ice Wine, Willamette Valley, OR 2016 ~