



Wine Dinner 2022

January 27th, 2022

Hors D'oeuvres

Chef's Selection
Gruet Blanc de Blanc

First Course

**Grilled Seared Swordfish Loin Stuffed with Scallop Mousse,
served with Saffron Fennel and Citrus Beurre Blanc**
Pike Road Chardonnay, Willamette Valley OR

Second Course

**Egg Ravioli filled with Grilled Radicchio, Duck Breast & Pecorino
Romano Finished with Light Porcini Cream Sauce**
Elk Cove Single Vineyard Pinot Noire, Willamette Valley OR

Third Course

**Kurobuta Pork Tenderloin, Apple Smoked Bacon, Arugula &
Parmesan Roasted Tomato Finished with a
Red Bell Pepper Aioli Drizzle**
Browne Family Estate Malbec Reserve, Columbia Valley WA

Intermezzo

Fourth Course

**Braised Boneless Short Rib with Root Vegetables, Demi Glaze
Sauce Served with Herb and Cheese Polenta**
Quilceda Creek Cabernet Sauvignon, Columbia Valley WA

Dessert

**Poached Pear, Mascarpone Cream, Raspberry Puree garnished
with a lady finger crumble**
Elk Cove Ultima Ice Wine, Willamette Valley OR