



— KITCHEN & BAR —

THE PINOT WAR WINE DINNER

FIRST COURSE

WAHOO

PINEAPPLE GLAZED, TARRAGON SCENTED GREEN GAZPACHO
PINEAPPLE CUCUMBER RELISH, CRÈME FRANCHE, MICRO LEMON BALM.

PAIRING: JERMANN, PINOT GRIGIO, IT

SECOND COURSE

FOIE GRAS PARFAIT

FOIE GRAS TERRINE, APRICOT GEL, PICKLED ORANGE ZEST
BLACKBERRY GASTRIQUE, SHAVED SUMMER TRUFFLE.

PAIRING: J VINEYARDS, RUSSIAN RIVER PINOT GRIS, CA

THIRD COURSE

SHRIMP & POLENTA

U-4 GULF SHRIMP, GOAT CHEESE & HERB POLENTA CAKE
SHELLFISH FUMET, CAVIAR, SHAVED TRUFFLE.

PAIRING: TORII MOR, WILLAMETTE VALLEY PINOT NOIR, OR

FOURTH COURSE

BISON RIBEYE

HONEY & STONE MUSTARD GLAZED, POTATOES ANNA
BRULEED ROASTED CARROTS, BLACKBERRY & TARRAGON GASTRIQUE.

PAIRING: MOILLARD-GRIVOT, GEVREY-CHAMBERTIN, FR

FIFTH COURSE

FRUIT TART

CHOCOLATE PATE SABLEE, SALTED CARAMEL PASTRY CREAM
WILD BERRIES, MICRO MINT.

PAIRING: CLOUSTON & CO, PINOT NOIR, NZ