



## DINNER SERIES

*Presented by*

**ANNE AMIE VINEYARDS**

*Thursday, September 26<sup>th</sup> 2019*

### COURSE 1

Grilled apricots, hazelnuts, ricotta salata,  
spiced honey

*Pairing - Anne Amie Pinot Gris Twelve Oaks Estate  
Rosé - Chehalem Mountains*

### COURSE 2

Creamy risotto, herb butter, clams, shrimp and  
bay scallops

*Pairing - Anne Amie Riesling - Willamette Valley*

### COURSE 3

Chamomile scented Amish Chicken,  
cacio e pepe, pancetta

*Pairing - Anne Amie Pinot Gris - Willamette Valley*

### COURSE 4

Braised lamb neck, white bean cassoulet, wasabi  
pea gremolata

*Pairing - Anne Amie Winemaker's Selection Pinot Noir -  
Willamette Valley*

### COURSE 5

Chocolate cherry pie, hazelnuts, chocolate mousse,  
chocolate ganache

*Pairing - Tudor Hall Solera Port*

*Anne Amie*  
VINEYARDS



SOMMELIER LYDIA KURKOSKI

EXECUTIVE CHEF MIKE BREWER

CHEF AMY MEHRTEMS

# TASTING NOTES

*Anne Amie Tasting*

*Anne Amie Pinot Gris Twelve Oaks Estate  
Rose - Chehalem Mountains*

SIGHT

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NOSE

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PALATE

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*Anne Amie Riesling - Willamette Valley*

SIGHT

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NOSE

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PALATE

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*Anne Amie Pinot Gris - Willamette Valley*

SIGHT

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NOSE

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PALATE

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*Anne Amie Winemaker's Selection Pinot Noir -  
Willamette Valley*

SIGHT

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NOSE

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PALATE

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*Tudor Hall Solera Port*

SIGHT

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NOSE

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PALATE

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