



# REVANA ESTATE VINEYARDS WINE DINNER

APRIL 15<sup>TH</sup>, 2026

Four Courses with Five Curated Wine Pairings from  
Revana Estate Vineyards, Alexana Winery & Bodega Corazon Del Sol

## AMUSE BOUCHE

*ALEXANA "HILLSIDES" PINOT GRIS*  
Willamette Valley AVA - 2024

**GOLDEN KALUGA CAVIAR\***  
blini, sunny-side quail egg, herbed crème fraîche, pickled onion

## SECOND COURSE

*ALEXANA ESTATE PINOT NOIR*  
Dundee Hills AVA - 2022

**BLOOMIN' MAITAKE**  
sesame caramel, crunchy furikake, bonito flakes

## THIRD COURSE

*ALEXANA "RX" ESTATE CHARDONNAY*  
Dundee Hills AVA - 2023

*CORAZON DEL SOL ESTATE "MAGMA"*  
Los Chacayes - Uco Valley AVA - 2020

**SALTBRICK SURF & TURF DUO\***  
14oz. prime delmonico finished with bone marrow brown butter & topped with oscar-style pan-seared scallops, with melted leeks, sauce choron & arcadian harvest greens

## FOURTH COURSE

*REVANA "NAPA VALLEY"  
CABERNET SAUVIGNON*  
Napa Valley AVA - 2022

**"ESPRESSO MARTINI" CRÈME BRÛLÉE**  
dark chocolate hazelnut, freeze-dried mandarins, cocoa

EXECUTIVE CHEF ALEX CABRERA

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. \*Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions..

