



## TASTE OF OREGON

### *First*

2016 CHARDONNAY, NORTH VALLEY VINEYARDS, WILLAMETTE VALLEY

#### BROWN BUTTER BASTED HALIBUT

Artichoke Barigoule, Tomato Confit, Dungeness Crab Scented Sunchoke Cream, Everling Greens

### *Second*

2016 PINOT NOIR, NORTH VALLEY VINEYARDS, WILLAMETTE VALLEY

#### CHINESE FIVE SPICE SCENTED DUCK BREAST AND CITRUS LEG CONFIT

Winter Vegetable Hash, Pea Tendrils, Pinot and Cherry Glaze

### *Third*

2016 PINOT NOIR, SOTER VINEYARDS, MINERAL SPRINGS RANCH

#### THYME AND GARLIC ROASTED ELK LOIN

Kohlrabi and Tillamook Cheddar Gratin, Swiss Chard, Brussels Sprouts, Peppercorn Jus

### *Fourth*

2014 BRUT ROSÉ, SOTER VINEYARDS, MINERAL SPRINGS RANCH

#### CARAMELIZED PEAR AND HAZELNUT CAKE

White Chocolate Mousse, Marionberry, Toasted Hazelnut Flour



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*Mark Emmett*  
Executive Sous Chef

*Kyle Woodruff*  
Executive Chef

*Bashab Chatterjee*  
General Manager