

## **ELK COVE VINEYARDS, OREGON**

Saturday, November 2, 2019, 6:00 p.m. seating, \$75 per person

Elk Cove Vineyards is one of Oregon's historic family farmed wineries, crafting estate grown Willamette Valley Wines.

Represented by wine specialists Stacy Laverell and Stephanie Wood from Vintage Wine Company.

## Chowder

Sweet potato and roasted corn chowder, Applewood smoked bacon and chives

# Willamette Valley Salad

Mixed greens, apple, blue cheese, avocados, toasted hazelnuts, Red Wine Vinaigrette

## **Poached Salmon**

Poached fillet of salmon, crispy fried leeks, zucchini angel hair, white wine butter sauce

#### Pork and Prunes

Pork tenderloin medallions stuffed with gin soaked prunes, parsnip purée, balsamic glaze

#### **Forest Mushrooms**

Wild forest mushroom ragoût in puff pastry, Red wine and bearnaise sauces

# Bread Pudding Brûlée

Apple and cherry bread pudding brûlée, Vanilla gelato

DINNER RESERVATIONS ARE AVAILABLE TO NON-LODGING GUESTS

Tax, 20% auto gratuity and beverage (except for wine pairings) are additional

Price and menu items subject to change

Reservations made by ticket purchase (non-refundable)