



WELCOME
PAIRINGS DINNER

FEBRUARY 3, 2023

WELCOME POUR
2018 MÉTHOD TRADITIONNELLE BRUT

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BLANC DE BLANCS

————— *paired with* —————

TRUFFLE CHAWANMUSHI

dungeness crab, tamari, black fungus,
beech mushroom, shio koji, scallion

2017 ELTON SELF-ROOTED PINOT NOIR

————— *paired with* —————

CHICKEN OYSTERS

white truffle crème, baby new potatoes,
trumpet mushroom, watercress,
sun-dried tomato, artichoke

2018 BERNAU ESTATE PINOT NOIR

————— *paired with* —————

PETITE FILET MIGNON

potato pave, celery root purée, truffle-infused bacon,
brussel sprout, foraged mushroom, truffle demi-glace

2018 MÉTHOD TRADITIONNELLE BRUT ROSÉ

————— *paired with* —————

**BLACK TRUFFLE-INFUSED HAZELNUT
& CHOCOLATE ENTREMET**

burnt marshmallow ice cream,
maple mushroom candy, honey tuile

DJ MacIntyre
Executive Chef



Zach Clark / Jarred Henry
Winery Sous Chefs

DomaineWillamette.com

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Jim Bernau, Founder/CEO