

WILLAMETTE VALLEY
VINEYARDS

Pairings Wine Dinner

CHERRY BLOSSOM FESTIVAL
INSPIRED MENU

2015 Pinot Blanc

PAIRED WITH

Hamachi Crudo

meyer lemon, jalapeno, cerignola olive, fennel

2015 Bernau Block Pinot Noir

PAIRED WITH

Watermelon Poke

wakame, garlic, tamari, red onion, taro chip



INTERMEZZO

2014 Griffin Creek Grenache

PAIRED WITH

Tomato Braised Duck Confit

korean pancakes, kimchi slaw, split snow peas

2014 Quinta Reserva Port of Pinot Noir

PAIRED WITH

Fluffy Cheesecake

cherry air, pomegranate coulis, mint oil

A decorative graphic of a dark brown cherry blossom branch with several pink blossoms, extending across the bottom of the page.

Winery Chef • DJ MacIntyre
Sous Chef • Brandon Wall

