

# Pairings Exploration

2019 TUALATIN ESTATE  
CHARDONNAY

*paired with*

FENNEL DIVER SCALLOP  
celery root purée, orange foam,  
black garlic gastrique

2018 TUALATIN ESTATE  
PINOT NOIR

*paired with*

ANISE SMOKED DUCK PELMENI  
chèvre, mushroom cream,  
bacon, chive

2018 GRIFFIN CREEK  
MALBEC

*paired with*

SAGE CRUSTED PORK TENDERLOIN  
caramelized onion risotto, hazelnut,  
butternut squash purée, blueberries

2016 PAMBRUN  
MERLOT

*paired with*

PEACH ICE CREAM  
maple-walnut brittle,  
wafer cookie, red wine syrup

*Please be aware that the above menu contains: milk, egg, tree nuts, and soy.*