

WILLAMETTE VALLEY  
VINEYARDS



**STARTERS ON THE MEZZANINE**

FEATURING  
2016 Méthode Champenoise Brut  
& 2014 Dundee Hills Pinot Noir

*Kumamoto Oysters with Wasabi Masago*

*Mini Pork Cheek Tostadas*

*Selection of Artisan Cheeses*

**THREE-COURSE PAIRINGS**

2016 Elton Eola-Amity Hills Chardonnay

PAIRED WITH

*Hamachi*

preserved citrus, hedgehog mushroom, lemongrass,  
fennel, umami broth, short grain rice

2015 Bernau Block Pinot Noir

PAIRED WITH

*Duck L'Orange*

aromatic spices, pecan, ginger,  
tomato, butternut squash

2014 Quinta Reserva Port-Style Pinot Noir

PAIRED WITH

*Black Tea Cake*

caramel, macadamia nut,  
avocado ice cream, cocoa nib

*Winery Chef* • DJ MacIntyre  
*Sous Chef* • Brandon Wall

