

WILLAMETTE VALLEY  
VINEYARDS



**STARTERS ON THE MEZZANINE**

FEATURING

2016 Méthode Champenoise Brut Rosé  
& 2015 Chehalem Mountains Pinot Noir

*Sausage Stuffed Mushrooms with Parmesan*

*Roasted Garlic and Parmesan Fillo Cups*

*Selection of Artisan Cheeses*

**THREE-COURSE PAIRINGS**

2016 Tualatin Estate Chardonnay

PAIRED WITH

*Lime Coconut Opah*

mango-banana chutney, papaya, beurre blanc,  
macadamia nuts, fried plantain

2016 Maison Bleue Gravière Syrah

PAIRED WITH

*Hawaiian Venison Osso Buco*

saffron risotto, pine nuts, smoked tomato, ginger,  
marrow coulis, gremolata crisp

2018 Estate Rosé of Pinot Noir

PAIRED WITH

*Black Pepper Shortcake*

strawberry, basil, mint, gaufrettes

Winery Chef • DJ MacIntyre  
Sous Chef • Josh Forkner

