

WILLAMETTE VALLEY
VINEYARDS



Griffin Creek
Pairings Wine Dinner

STARTERS ON THE MEZZANINE

FEATURING
2014 Griffin Creek Merlot
& 2016 Griffin Creek Viognier

Duck Croquettes

Mini Pork Cheek Tostadas

Variety of Artisan Cheeses

THREE-COURSE PAIRINGS

2009 Griffin Creek Griffin

PAIRED WITH

Bresaola Salad

frisée, parmesan, olive oil
duck prosciutto, pheasant terrine,
strawberry rhubarb compote

2012 Griffin Creek Syrah

PAIRED WITH

Hawaiian Venison

fava beans, green garlic, crème de cassis demi-glaze

2012 Griffin Creek Grenache

PAIRED WITH

Pâte à Choux Doughnuts

huckleberry jam, parsnip anglaise, honey butter,
candied elk threads

Winery Chef • DJ MacIntyre
Sous Chef • Brandon Wall

