



presents



Monday, March 21st at 6pm

5-Course Dinner & Wine Pairings

scroll down to view entire 5-course menu





ABOUT

The Willamette Valley, Oregon's leading wine region, has two-thirds of the state's wineries and vineyards and is home to more than 500 wineries. It is recognized as one of the premier Pinot Noir producing areas in the world.

The Willamette Valley is a huge and varied appellation that includes six sub-appellations: Chehalem Mountains, Dundee Hills, Eola-Amity Hills, McMinnville, Ribbon Ridge and Yamhill-Carlton.

Buffered from Pacific storms on the west by the Coast Range, the valley follows the Willamette River north to south for more than a hundred miles from the Columbia River near Portland to just south of Eugene. To the east, the Cascade Range draws the boundary between the Willamette Valley's misty, cool climate and the drier, more extreme climate of eastern Oregon.

At its widest point, this long, broad valley spans sixty miles. Overall, the climate boasts a long, gentle growing season – warm summers with cool evenings; bursts of Indian summer into fall; mild winters followed by long springs. In ideal years the maritime climate provides the best conditions possible for growing the cool-climate grape variety for which Oregon is best known: Pinot noir. In lesser years, fall weather can be tricky, causing winemakers to pull their hair. In this matter the Willamette Valley compares favorably with the Burgundy and Alsace regions of France. And, like it or not, the often finicky Willamette Valley climate is the promised land for Pinot noir in America. Wineries also produce Pinot gris, Pinot blanc, Chardonnay, Riesling, Melon, Gewürztraminer, sparkling wine, Sauvignon Blanc and some Syrah, Cabernet, and Merlot among other lesser-known varieties.

DINNER & TASTING MENU

FIRST COURSE

— Salmon en Croute —

mushroom duxelle, puff pastry, pinot and raspberry reduction

WHOLE CLUSTER ROSÉ OF PINOT NOIR 2015

SECOND COURSE

— Rabbit Risotto —

morels, peas, carrots, spring onion

FOUNDERS' RESERVE PINOT NOIR 2014

THIRD COURSE

— Duck with Plums —

cous cous, pomegranate glaze, blueberry relish

ESTATE PINOT NOIR 2014

FOURTH COURSE

— Braised Lamb —

roasted turnips, beets, sweet potato, lamb broth

BERNAU BLOCK PINOT NOIR 2012

DESSERT COURSE

— Strawberry Cake —

with cardamom cream

RIESLING 2014