



Wine Dinner

Enjoy a selection of Pinot wines
paired w/ a sumptuous 4 course meal
Created by German Master Chef Michael Ober

menu

seared diver scallop
w/ lobster foam, herbal salad
& truffled balsamic glaze
Yamhill Rose' (Pinot Noir) 2014 Oregon

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oven baked snapper filet
w/ citrus crust, parsley root puree
& baby carrots
Yamhill Pinot Blanc 2014 Oregon

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pork tenderloin roulade w/tapenade & bacon
w/ red wine black pepper pesto,
crispy portabello fries, little zucchinis &
porcini mushroom pitzokel
Biggio Hamina Pinot Noir 2010 Willamette Valley

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black cherry mousse
in a dark chocolate cannoli & macadamia crema
Torti Pinot Nero 2013 Oltrepo Pavese

