

FRIDAY, MAY 10TH

O R E G O N   W I N E M A K E R ' S   D I N N E R

---

I N I Z I O

VELLUTATA DI TOPINAMBUR

*Velvety Roasted Sunchokes Soup*

2021 CHARDONNAY

---

A N T I P A S T O

TORTA SALATA AL RADICCHIO E  
FUNGHI TRIFOLATI

*Braised Radicchio Savory Pie served with  
Sautéed Mushroom & Truffle Pecorino*

2021 "Estate" PINOT NOIR

---

P R I M O

RISOTTO ALLA MODENESE

*Authentic Carnaroli rice Risotto finished with Crispy  
Prosciutto & Balsamic Reduction*

2019 "Kieta's Block" PINOT NOIR

---

S E C O N D O

BRASATO DI AGNELLO

*Slowly Red Wine Braised Lamb served on  
Truffle Whipped Potatoes*

2021 "Sasha's Block" PINOT NOIR

---

D O L C E

TORTA CIOCCOLATO & BIETOLE

*Chocolate & Beets Cake with Blueberry Coulis*

2021 "Kieta's Block" PINOT NOIR

---

*5 Course Dinner - \$140*

Gratuities not included - Reservations only via Opentable - Late cancellation or non show fee will apply

*Oliver Springs*  
VINEYARD