

Friday, November 22nd
Dinner Starts at 7pm

YAMHILL VALLEY

VINEYARDS

Winemaker's Dinner

Z u p p a

Vellutata di Zucca

(Velvety roasted squash soup)

2016 PINOT BLANC

A n t i p a s t i

Bresaola

(Thinly sliced authentic cured beef served with arugula & Grana Padano cheese)

2015 ESTATE PINOT NOIR

P r i m i

Risotto al Tartufo

(Authentic Truffle Risotto)

2015 PINOT NOIR "TALL POPPY"

S e c o n d i

Gulash

(Slowly wine & paprika braised pork served on creamy herbs Potatoes)

2014 PINOT NOIR RESERVE

D e s s e r t

Cannoli al Limone

(Cannoli filled with homemade candy lemon peel cream)

2016 RIESLING

Wine Pairing Dinner - \$95

Gratuities not included

Reservations only via Opentable - Late cancellation or non show fee will apply