



JANUARY 2018

WINE DINNER EVENT

THURSDAY, JANUARY 11, 2018 AT 6:30PM

FEATURING THE WINES OF KEN WRIGHT CELLARS, OREGON

WITH SPECIAL GUEST SPEAKER ROSS MATTIS, EAST COAST SALES MANAGER

JANUARY 2018 WINE DINNER MENU

TOASTED HAZELNUTS + ALMONDS + ORGANIC ARBEQUINA + MANZANILLA OLIVES

Aperitivo / Vermut / Priorat Natur / Catalonia, Spain

Vermouth infused with herbs

OLLI SALUMERIA AND VERMONT SALUMI CURED SALUMIS + TALEGGIO

Calabrese, Norcino, Napoli, Chorizo, Fennel and Red Wine & Garlic Salumis, imported Italian Taleggio

Ken Wright Cellars Willamette Valley Pinot Noir 2015

WOOD FIRED CROWN ROAST OF PORK + CREAMED BUTTERNUT SQUASH

Blue Ox Farm organic onions and butternut squash, Poverty Lane Orchards heirloom apples

Ken Wright Cellars Abbott Claim Vineyard Pinot Noir 2015

PAN SEARED MAPLE LEAF FARM DUCK BREAST + CREAMED POTATOES

Blue Ox Farm organic potatoes, shallots, garlic, mushrooms, EVOO, black pepper, sea salt, parsley, pan jus

Ken Wright Cellars Latchkey Vineyard Pinot Noir 2015

ORGANIC CHOCOLATE PUDDING WITH WHIPPED MCNAMARA DAIRY FRESH CREAM

\$65 per person all inclusive. Reservations are limited.