



# Valentine's Day

..... MENU .....

\$65 per guest with pairings, \$45 without pairings

## Amuse

Almond chevre tartlet with poached grape

Pairing: Louis Perdrier Brut, France

## Salad

Duck confit and French green lentil salad with guanciale, frisee, warm shallot vinaigrette and fresh quail egg

Pairing: Ponzi Pinot Blanc, Willamette Valley

## Soup

Roasted honey beet veloute with black truffle oil and sorrel micro greens

Pairing: Chateau La Freynelle, Sauvignon-Semillon-Muscadelle, Bordeaux France

## Entrée Selections

Sea Scallop and Lobster in a passion fruit and coconut sauce with a red crab, corn and jasmine rice cake, sugar snap peas and pea shoots

Pairing: Willamette Valley Vineyards Dry Riesling

..... OR .....

Basque chorizo stuffed wild boar loin chop, root vegetable puree, piperade, finished with rioja demi glace

Pairing: Condesa De Laganza Tempranillo, Spain

..... OR .....

Local Swiss Chard rolls stuffed with quinoa, oyster mushrooms, pine nuts and black currant, served over creamy herbed white polenta, with roasted yellow and red pepper sauces, finished with frazzled roots

Pairing: Whitehaven Pinot Noir, Marlborough New Zealand

## Dessert

Strawberry champagne chocolate bombe

Pairing: King Estate Vin Glace Riesling, Oregon



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