



Welcome Spring!

March 20th — 6 PM — \$75

Call 541.261.7638 for Reservations

1st Course

Oregon dungeness crab cakes, lemongrass, pear-thyme
balsamic reduction, arugula, almond tuile

Wine Pairing - 2011 RoxyAnn Viognier

2nd Course

Duck confit, duck prosciutto, organic greens, hemp seed, aged
sherry & Oregon white truffle vinaigrette, duck cracklings

Wine Pairing - 2012 RoxyAnn Chardonnay

3rd Course

Beef tenderloin, fleur de sel, pink peppercorn, smoked shallot
bordelaise, Tuscan kale, crisp potato cake, caramalized onion

Wine Pairing - 2009 RoxyAnn Cabernet Franc

4th Course

Port poached pear, Rogue Creamery blue cheese & candied
bacon ice cream, honey caramel glass, port reduction

Wine Pairing - 2009 RoxyAnn Petite Sirah Dessert Wine

John Quinones — Winemaker Paul Becking — Executive Chef Fred Mihm — Assistant Winemaker
Steen Turner — Sous Chef