

OREGON WINE DINNER

THURSDAY, APRIL 20 | 6:30 - 9 P.M.
BRICE HOUSE | 42 EAST ST | ANNAPOLIS, MARYLAND
GUEST SPEAKER: SUSAN GLASS
OF TENTH HARVEST

Mills Fine Wine & Spirits is teaming with Tenth Harvest Importers in presenting a special Oregon wine dinner, featuring a Pinot Noir comparison tasting of four different AVAs. Food will be thoughtfully prepared by Ken's Creative Kitchen.

DE PONTE CELLARS 2014 MELON DE BOURGOGNE
Reception while guests arrive

Dinner

BRITTAN VINEYARDS 2014 WILLAMETTE VALLEY CHARDONNAY
served with
Chilled Sweet Pea Soup a la Sierra Mar in Big Sur

**WINDERLEA 2013 DUNDEE HILLS PINOT NOIR &
SHEA ESTATE 2013 YAMHILL CARLTON PINOT NOIR**
served with

Pepper Seared Wild Salmon and New Potato Terrine with Spring Leeks; Miniature Heirloom Lettuces and Burgundy Amaranth

**TRISAETUM 2014 RIBBON RIDGE PINOT NOIR &
BRITTAN VINEYARDS 2013 BASALT BLOCK PINOT NOIR**
served with

Roast Rack of Lamb Persillade; Cone of Wild Rice Pilaf with Wild Spring Mushrooms, Ratatouille, Fresh Rosemary

**ANALEMMA 2011 "ATAVUS" BLANC DE NOIR EXTRA BRUT,
COLUMBIA GORGE**

served with

Marjolaine Torte; Layers of Hazelnut Meringue, Buttercream and Chocolate, Toasted Hazelnuts, Hazelnut Cream and Fresh Mint



Ticket cost is \$147 per person inclusive of tax and gratuity. Call 410-263-2888 or email jen@millswine.com to secure a reservation.