

SCENIC VALLEY FARMS

Winemaker Dinner



THURSDAY, SEPTEMBER 14TH 2023 • 6pm to 9pm

We will begin welcoming guests at 6pm for a reception with dinner to follow shortly after. Joining us will be special guest, winemaker Gabriel Jagle. Gabriel studied at the Chemeketa Viticulture Center, where he learned to make wines that are clean and precise, then trained at Illahe Vineyards and Winery, where he learned to make wines that were soulful and expressive.

\$89 per person

Price exclusive tax and gratuity

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AMUSE

Chimacum Valley Grainery Sourdough Bruschetta
Mystery Bay Goat Cheese, Olive Tapenade, Coro Guanciale
Pairing: 2022 Willamette Valley Pinot Gris

SALAD

Summer Greens, Heirloom Tomato, Shaved Radish, English Cucumber
Cider Gastrique, Extra-Virgin Olive Oil
Pairing: 2022 Estate Grüner Veltliner

APPETIZER

Lion's Mane Mushroom Cake
Dungeness Crab, Shishito Pepper Aioli
Pairing: 2022 Willamette Valley Rosé

FISH

Neah Bay Halibut
Pecorino Romano Crust, Wilted Spinach, Quinoa Pilaf, Tomato Broth
Pairing: 2019 Eola-Amity Hills Reserve Chardonnay

INTERMEZZO

Marion Berry Spritzer

BEEF

Short's Farm Striploin
Chanterelle Mushroom, Whipped Yukon Potatoes, Sauce Bordelaise
Pairing: 2018 Eola-Amity Hills Family Reserve Pinot Noir

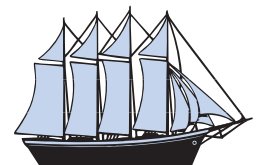
DESSERT

Washington Poached Pear
Local Berry Coulis, Whipped Cream
Pairing: Cascina del Santuario 2022 Moscato d'Asti

Menu items subject to change without notice due to ingredient availability.



SCENIC VALLEY FARMS



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