



MARCH WINE DINNER

Hors D'oeuvres

Charcuterie and Assorted Cheese
Shrimp Ceviche with Wonton Chips
Firecrackers with Blue Cheese dip
Paired with 2020 Pinot Gris

First Course

Stuffed Portabello Mushroom
Spinach and Mascarpone topped with
Lump Crab Meat, Cheese Fondue
Paired with 2021 Sauvignon Blanc

Second Course

Foie Gras
Creamy Grits and Cherry Gastrique
Paired with 2021 Monterey Pinot Noir

Third Course

Pork Shank
Yukon Potato Mash and
Arugula Pesto
*Paired with 2021 Willamette Valley
Pinot Noir*

Fourth Course

Sweetiza
Puff Pastry, Custard, Raspberry
Puree, Fresh Fruit, Cheese cake
Paired with 2019 Chardonnay