



FARM TO TABLE

Wine Dinner

Friday, September 7th • \$85 Inclusive • 6:30pm

Featuring Fine Wines from Willamette Valley Vineyards, Oregon

WELCOME COCKTAIL

Honey Lavender Cocktail

An On The Rocks Creation

First

Prosciutto Tartine

Fire Roasted Handmade Artisan Bread, Fresh Chevre Goat Cheese, Baby Arugula,
Local Clover Honey, Crushed Pistachios, 10 Year Aged Balsamic

Estate Chardonnay 2015

Second

Pink Peppercorn Seared Stonington Diver Scallops

Shaved Fennel & Sweet Herb Salad, Endive, Blood Orange Vinaigrette

Pinot Gris 2015

Intermezzo

Watermelon & Apple Mint Granité

Main

Grass-Fed Beef Tenderloin

Autumn Vegetable Hash, Mustard Greens, Pomegranate Molasses Glacé

Whole Cluster Pinot Noir & Estate Pinot Noir

Dessert

Lemon Blueberry Panna Cotta

Reisling 2016