

"Pigs & Pinot" Wine Dinner

February 4, 2011



First Course

Roasted Cauliflower
& Sweet Onion Soup with Bacon Froth

Belle Vallée Cellars, Willamette Valley, OR 2007

Second Course

Over Roasted Rabbit Loin
with Endive, Frisée & Black Truffle Celery Root Purée

Raptor Ridge, Reserve, Willamette Valley, OR 2007

Third Course

Slow Braised Pig Stuffed Quail
with Petite Spinach & Shallot Confit

Sineann, Yates Conwill Vineyard, Willamette Valley, OR 2007

Fourth Course

Confit of Whey-fed Pork with Cipollini Onions
& Sweet Potato and Winter Squash Purée

Archery summit, Premier Cuvee, Willamette Valley, OR 2007

Fifth Course

Almond & Lemon Style Sponge Cake
with Tuaca Maple Berry Soup

Argyle, Brut, Willamette Valley, OR 2006