

# SPRING WINEMAKER DINNER

March 23, 2019

## Hors D'oeuvres

Coastal Cheddar Gougeres with Sundried Tomato  
Mousse and Duck Confit Spring Rolls with  
Cranberry and Rogue Creamery Oregonzola  
EdenVale Organic Pear Cider and 2015 EdenVale  
Grenache

## First Course

Smoked Fish Chowder with Potato Croquette  
2011 EdenVale Reserve Chardonnay

## Second Course

Spring Greens with Grapefruit Vinaigrette and Goat  
Cheese Toast Point  
2018 EdenVale Pinot Gris

## Third Course

Crispy Pork Belly with Achiote and Grilled Pork Loin  
with Bacon Gravy, Corn Pudding and Sherry  
Dressed Micro Greens  
2009 EdenVale Reserve Tempranillo

## Intermezzo

Orange Sorbet

## Main

Braised Beef Cheeks, Root Vegetable Hash with  
Hollandaise, Jus Lie and Chive Oil  
EdenVale Reserve TAHR -- Our 15 year  
Anniversary wine

## Dessert

Pinaepple Tartlet, Carrot Sorbet, and Diamonte  
Bianco Reduction Syrup  
EdenVale Diamonte Bianco