

# FOOD PAIRINGS

## NATIVE FLORA

### 2020 Karsts of the Andaman

- Hawaiian Tuna Poke/Wakame Salad/Pickled Mango/Avocado Toast
- Moroccan carrot salad with dried figs and kale.
- Spicy prosciutto spread & prawn bruschetta with basil, olive oil & Jacobson sea salt.
- Arugula salad, fresh Oregon strawberries, candied walnuts, smoky bleu cheese, honey drizzle, balsamic.
- Butternut squash and mustard wrapped cod buttermilk vin blanc, olive gnocchi, fried capers and mustard greens

### 2019 Pale Rider Rosé

- Melon soup, fresh blueberries, Durant olive oil, prosciutto.
- Jumbo shrimp cocktail, fresh horseradish, tarragon, lemon zest.
- Smoked corn & jalapeno cakes - creme fraiche - smoked trout roe.
- Chevre and citrus flan Frisee, roasted beets timbale, pistachio tuille and honey vinegar.

### 2017 Serving Time Pinot Noir

- Pinot noir braised beef short ribs, potato gratin, smoked corn puree, grilled summer squash.
- Domestic lamb - 3 ways. Spiced roasted loin, curried braised neck. smoked sausage, Indian style veggie puree.
- Pinot noir braised wild boar crepinette - smoked white bean, zucchini & charred scallion succotash.
- Venison steak with a roasted cherry and wild mushroom risotto.
- Pinot noir braised goat with warm grain salad and wilted escarole.



**ENJOY**