

## **Vintner's Dinner Menu 2024**

### **Passed Appetizers**

*Paired with 2021 Icon Carmenere*

### **Chicken Albondigas with Citrus Jus**

*Tequila, Agave, and Micro-Cilantro*

### **Italian Sausage-Stuffed Cremini Mushroom**

*Chevre and Artichoke Hearts*

### **Goat Cheese Polenta Canapes**

*Sun-Dried Tomato and Basil Chiffonade*

### **Plated Appetizer**

### **Pan-Seared Bacon Wrapped Sea Scallops With Maple Balsamic Reduction**

*Paired with 2021 Sangiovese Rose*

### **Salad Course**

### **Kalamata Caesar**

*Romain Heart, Kalamata Olive, Asiago, and Grilled Meyers Lemon*

### **Main Entrée**

(Select One Entrée)

### **\*Blackberry Duck Confit**

Slow-Cooked in Duck Fat, Cabernet Blackberry Jus

*Paired with 2021 Melange Founders Red Blend*

### **\*Chateaubriand Oregonzola**

Demi-Glace, Fried Shallots, Micro Arugula

*Paired with 2020 Reserve Red Mountain Cabernet Sauvignon*

### **\*Barbequed Tofu**

Molasses Bourbon Butter, Topped with Tempeh Bacon Lardons (vegan upon request)

*Paired with 2021 Melange Founders Red Blend*

\*Each entrée served with white cheddar gratin potatoes, broccolini with smoked sea salt, Big Ed's dinner rolls, and herb-whipped butter

### **Dessert**

### **New York Cheesecake**

Oregon Berry Compote and Rose Water Reduction

*Paired with 2022 Pinot Gris*

Prepared by Executive Chef Charles Douma from Core Catering

Wines are from Waterbrook Winery, Walla Walla