

Left Coast Cellars Winemaker's Dinner

"In Love with Oregon"

February 19th, 2017

FIRST COURSE

Wild King Salmon & Sorrel
lightly seared w/ Sorrel Cream Sauce
(from Community Supported Fisheries)

White Pinot Noir 2015

SECOND COURSE

Hen Egg Yolk, Fresh Ravioli
Imperial Stock Ranch Braised Oxtail & Beef Tongue

Truffle Hill Chardonnay 2015

THIRD COURSE

Imperial Stock Ranch Lamb Rack
Duck Fat roasted De Noble Farms Amarosa Fingerlings
glazed Carrots, Parsnips & Sibley Squash

Latitude 45 Pinot Noir 2014

FOURTH COURSE

Beef Cheek Bourgogne
Black Trumpet Mushrooms, House Cured Bacon Lardons
Ayers Creek Farm Fresh Milled Polenta

Field of Dreams Syrah 2014

DESSERT

Kiyokawa Family Orchards Apple Tart Tatin
Spun Sugar Nest, Calvados Cream Fraiche

Queen Bee Bubbly 2015

Chef Andrew Biggs

Imperial
RIVER CO.

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