

OREGON GARDEN RESORT

Sparkling Pairing Brunch

Featuring



The Farm
ON GOLDEN HILL

MENU

Course 1: Smoked Salmon Deviled Egg

Chive, dill, pickled mustard seed, smoked paprika

Wine Pairing: Bubbles - A Champagne style chardonnay/pinot noir blend

Course 2: Citrus & Burrata Salad

Arugula, orange, grapefruit, pistachio, champagne vinaigrette

Wine Pairing: Berry Patch Bubbles - Sparkling Rosé

Course 3: Dungeness Crab Cake Toast

Soft scrambled egg, lemon herb cream, chives

Wine Pairing: Ping Pong Punch - A sparkling Pinot Noir "Crush"

Course 4: Lemon Posset

Macerated berries, whipped cream, shortbread crumble

Wine Pairing: Sparkling Riesling

