

OREGON GARDEN RESORT

Bauman's Cider PAIRING DINNER



MENU

Course 1: Smoked Salmon Crostini

Whipped chèvre, pickled apple, crispy capers, fresh dill, cider-honey drizzle

Cider Pairing: Bauman's Early Bird

Course 2: Roasted Pear & Burrata Salad

Mixed greens, roasted pear, creamy burrata, candied Oregon hazelnuts, pickled red onion, cider-dijon vinaigrette.

Cider Pairing: Bauman's Laurel

Course 3: Three-Cheese Ravioli

Roasted butternut squash, sage brown butter, crispy prosciutto, toasted pepitas

Cider Pairing: Bauman's Spicy Pumpkin

Course 4: Coffee-Crusted Beef Tenderloin

Yukon gold potato purée, roasted mushrooms, broccolini, Obsidian Blackberry cider demi-glace.

Cider Pairing: Bauman's Obsidian Blackberry

Course 4: Warm Spiced Apple Cider Bundt

Individual spiced apple-cider cake with warm salted cider caramel, maple mascarpone, cinnamon-poached Oregon apple, oat streusel

Cider Pairing: Bauman's In Site of Ourselves