

Winemaker's Dinner at the Resort

Featuring



Menu:

Course 1: Giant prawn with chili pesto

Wine Pairing: Sparkling Pinot Noir

Course 2: French leek soup

Wine Pairing: Chardonnay

Course 3: Fried polenta with whipped goat cheese and crispy prosciutto

Wine Pairing: Gamay

Course 4: Seared Salmon sweet pea purée, fingerling potatoes

Wine Pairing: Opening Act Pinot Noir

Course 5: Piña colada panna cotta

Wine Pairing: Sparkling Gamay

OREGON GARDEN RESORT

[CLICK TO SIGN UP](#)