

# OREGON GARDEN RESORT

## Winemaker's Dinner

FEATURING  
WILLAMETTE VALLEY  
VINEYARDS

### Menu:

#### HORS D'OEUVRES:

Tomato and goat cheese bruschetta

WINE PAIRING: 2021 DIJON CLONE CHARDONNAY

#### SALAD APPETIZER:

Mixed greens salad with grilled peaches, goat cheese and hazelnuts with a blood orange vinaigrette

WINE PAIRING: 2021 WHOLE CLUSTER ROSÉ OF PINOT NOIR

#### INTERMEZZO:

Wine pairing below served over sorbet

WINE PAIRING: 2021 TUALATIN ESTATE SEMI-SPARKLING MUSCAT

#### MAIN COURSE:

Roast duck, fingerling potatoes and asparagus with a Port of Pinot Noir fig reduction

WINE PAIRING: 2021 FOUNDERS' RESERVE PINOT NOIR

#### DESSERT:

Flourless chocolate cake with a hazelnut crust

WINE PAIRING: 2020 MÉTIS RED BLEND