



OREGON WINE DINNER

MONDAY, JUNE 1ST @ 6:30 PM

\$125/pp** | Eighty Acres Kitchen & Bar



I. UNSANCTIONED PINOT GRIS 2024

Smoked Salmon Risotto with Goat Cheese, Fried Capers,
Fresh Dill & Salmon Roe

II. GRAN MORAINNE CHARDONNAY 2022

Warm Roasted Mushroom & Farro Salad with Sherry-Shallot Vinaigrette,
Toasted Hazelnuts & Fresh Herbs

III. WILLAKENZIE PINOT NOIR WV 2022

Caramelized Onion & Mushroom Soup with Duck Confit &
Gruyère Cheese Croutons

IV. PENNER-ASH PINOT NOIR WV 2022

Herb-Crusted Pork Tenderloin with Roasted Potatoes, Asparagus &
Cherry Balsamic Demi-Glace

V. DESSERT

Warm Strawberry Cobbler with Vanilla Ice Cream

A 3% credit card processing fee will be added to credit/debit card payments