

Pacific North West Wine Dinner

Iron Horse Inn



Tuesday July 27 6:30p

\$55.00 per person

(plus tax & gratuity)

Course One

“Grilled Cheese” Brioche, Aged Goat Cheese

Chris’s Homemade Pear Butter, Country Ham, Grilled Ramp

Lemelson Dry Riesling 2008

Willamette Valley, OR

Course Two

Crispy Skin King Salmon, Red Wine Thyme Butter, Brussels Sprout Fingerling Hash

With Truffle Foam and Fried Parsley

Four Graces Pinot Noir 2007

Willamette Valley, OR

Course Three

Slow Braised Lamb, Fava Bean-Mint-Gremolata, Shaved Radish, Celery Leaves

Hedges Three Vineyards

Merlot 56%, Cabernet Sauvignon 30%, Cabernet 8%, Syrah 6%

Red Mountain, WA

Course Four

Elder Flower Poached Apricots, Torched Sabayon, Amoretti Cookie Crumbles

St. Ultima Cocktail made with

Elk Cove 2006 Late Harvest Riesling Willamette Valley, OR