



## H O R S D ' O E U V R E S O C I A L

Cipollini onion tarte tan tin, topped with parmesan, marshmallow pillow and viola flower

Beef tartar crostini with quail egg

Crispy artichoke pops with garlic aioli

### Wine Pairings

Domaine Divio Rosé and Domaine Divio Bubbly

## F I R S T C O U R S E

Purple Endive Salad, rolled salmon crudo, aromatic oil, and pomegranate sauce

### Wine Pairings

Hyland Estates Old Vines Riesling

## S E C O N D C O U R S E

Carlton Farms pork belly  
Cashew ajo blanco, carrot puree, pistou, and potato chip

### Wine Pairings

Soléna Grand Cuvee Pinot Noir and 2016 Soléna Willamette Valley Auction Pinot Noir

## T H I R D C O U R S E

Petit Filet, mini cappelletti with fresh herb sauce and Gorgonzola

### Wine Pairings

Hyland Estates Coury Clone Pinot Noir and Domaine Divio Ribbon Ridge Pinot Noir

## F O U R T H C O U R S E

Strawberry Neapolitan with Coeur a la creme, pistachio roasted phyllo, sparkling gelee and rosewater sorbet

### Wine Pairings

Domaine Divio Chardonnay

