

Sokol Blosser Wine Dinner

Wednesday, February 16th, 2011

Reception at 6:30, Dinner to begin at 7

First Course

Blue Point Oysters with Apricot Pearls and Lavender
2009 Willamette Pinot Gris

Second Course

Caribbean Curry Chicken Croquettes with Chile Pequin "Aigre Doux"
Evolution Number 9

Third Course

Seared Diver Sea Scallop with Baby Turnip, Preserved Kumquat and Nori
2009 Estate Rose of Pinot Noir

Fourth Course

Roasted Pork Tenderloin with Pickled Wild Chanterelles and
Raspberry Poached Beets
2008 Estate Cuvee Pinot Noir

Dessert

"PB&J" Concord Grape Sorbet with Peanut Butter in a Variety of Textures
Meditrina

\$55 ++ Per Guest

\$20 ++ Additional for Double Pour

++ Does not include Applicable Taxes and 20% Automatic Gratuity