

Wine and Dine Wednesday

April 15, 2015 6:30 pm Willamette Valley Vineyards

First

Cured Salmon goat cheese, asparagus, pickled onion, sesame Whole Cluster Pinot Noir 2013

Second

Ravioli ricotta, leeks, peas, parmesan **Pinot Gris 2013**

Main

Grilled Quail chorizo-stuffed quail, honey aioli, rosemary sauce, polenta Founder's Reserve Pinot Noir 2012

Dessert

Rice Pudding creamy rice pudding with vanilla, lemon and cinnamon Riesling 2013

\$29.50 per person, plus tax and gratuity please, no substitutions