

Wine & Food Society of Oregon
Wine Makers Dinner
Featuring
Alexandria Nicole Cellars

Amuse bouche

-Smoked Oyster-

Manchego crisp, smoked oyster with kumquat preserve

2007 Crawford Viognier

Soup

-Lemongrass Consommé-

Clear chicken broth seasoned with lemongrass and a chicken dumpling

2007 Shephards Mark (Rhone Blend)

Salad

-Asparagus-

Spring asparagus tossed with basil vinaigrette and Parmesan cheese crisps

2007 Reserve Viogner

Appetizer

-Smoked Duck-

Smoked duck breast with potato rösti and balsamic veal glace

2005 Merlot

Entrée

-Beef Tenderloin-

Roasted beef tenderloin medallion on summer squash risotto with demi glace and baby vegetables

2005 Estate Cabernet Sauvignon

Dessert

-Chocolate Lava Pools-

Molten dark chocolate ganache tarts with fresh strawberries

2005 Block 17 Syrah