

# BETHEL HEIGHTS WINE DINNER

WITH BETHEL HEIGHTS VINEYARD'S HEATH PAYNE  
\$90 PER PERSON INCLUDES ALL COURSES AND WINE PAIRINGS  
(TAX AND GRATUITY NOT INCLUDED)

## COURSE ONE

PALISADE PEACHES WITH HEIRLOOM TOMATOES  
RANCH DURAZNO PEACHES + FARM TOMATOES + PEPITAS + FRENCH FETA  
+ Wine Pairing: 2016 Estate Pinot Gris, Eola-Amity Hills +

## COURSE TWO

WARMED FRISEE SALAD  
BACON LARDONS + 90 MINUTE EGG  
+ Wine Pairing: 2015 Estate Pinot Blanc +

## COURSE THREE

CHEF'S GNOCCHI  
OXTAIL RAGU + SHALLOT + GOAT CHEESE  
+ Wine Pairing: 2015 Casteel Chardonnay, Eola-Amity Hills +

## COURSE FOUR

ATLANTIC SALMON  
LATE-SUMMER SUCCOTASH + SALSA VERDE  
+ Wine Paring: 2015 Estate Pinot Noir, Eola-Amity Hills +

## COURSE FIVE

HIBISCUS PANNA COTTA  
WITH ROSE-HIP SIMPLE SYRUP  
+ Wine Pairing: 2015 Aeolian Pinot Noir, Eola-Amity Hills +

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE  
ILLNESS. PLEASE INFORM YOUR SERVER OF ANY KNOW ALLERGIES THAT YOU  
MAY HAVE.