

October 11, 2019

MENU

Featuring:

Triple J Pastures and Jericho Settlers Farm
with wine pairing by Big Table Farm



PASSED APPS

Headcheese Rillettes, Onion Jam, Crostini
Deviled Eggs, Black Garlic, Caviar
Feta Lamb Sausage Slider

FIRST COURSE

Beet Tart with Clothbound Cheddar, Thyme, Arugula, Blood Orange, and Egg Yolk Jam
Paired with 2017 Willamette Valley Skin Fermented Pinot Gris

SECOND COURSE

Acorn Squash Curry with Duck, Heirloom Peppers, and Crispy Vermont Rice
Paired with 2017 Yamhill Carlton Chardonnay and 2017 Eola-Amity Hills Chardonnay

FAMILY-STYLE THIRD COURSE

Maple-Garlic Fried Chicken with Braised Greens and Gold Potato Gratin
Porchetta with Carrot Top Pesto, Pickled Peppers, and Grilled Bok Choy
Roasted Delicta Squash with Local Apples, Baby Kale, and
Pumpkin Seed-Sage Vinaigrette

Paired with 2017 Sunnyside Vineyard Pinot Noir and 2017 Yamhill Carlton Pinot Noir

DESSERT

Carrot Cake with Pickled Rainbow Carrots, Lemon Basil, Cured Egg Yolk
and Spiced Anglaise