



RESTAURANT & CATERING

## A WINEMAKER'S DINNER WITH STANGELAND VINEYARDS & WINERY

Saturday, March 3<sup>rd</sup> at 6:30pm

A five-course dinner and wine tasting. Cost is \$80 per person (*gratuity is included*).

Reservations are through Stangeland Vineyards & Winery 503-580-9774 or [events@stangelandwinery.com](mailto:events@stangelandwinery.com)

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### 2009 Stangeland Chardonnay

Chef's Choice of a seasonal appetizer

### 2008 Stangeland Estate Reserve Pinot Noir

Marinated Seafood Salad

*Marinated shrimp, crab and mussels with shaved fennel, Napa cabbage & avocado tossed in house made orange-dijon dressing.*

### 2008 Stangeland Tempranillo, Eola-Amity Hills AVA Source

Five Spice Cured Carlton Pork Belly

*with melons, caramel gastrique & crispy leeks.*

### Stangeland Decadence

Balsamic Glazed Beef Short Ribs

*with cured tomato risotto gratin & grilled asparagus.*

### Two Surprise Stangeland Library Wine Samples

Chocolate Espresso Torte

*with spiced red wine syrup & vanilla bean creme anglaise.*