

PINOT WINE DINNER

**THURSDAY AUGUST 26TH
6.45PM RECEPTION 7PM DINNER**

ERATH VINEYARDS OREGON

ERATH VINEYARDS PINOT GRIGIO '19

CHILLED CRAB COBALT FARMS VICHYSOISSE

ERATH VINEYARDS PINOT NOIR ROSE '19

**WHITE BEANS & ARTICHOKE HEARTS, GRILLED SHRIMP,
TOASTED ALMOND VINAIGRETTE**

ERATH VINEYARDS PINOT NOIR '19

**FRIED CHICKEN, CUCUMBER SALAD,
LAVENDER-CRANBERRY & GOLDEN RAISIN RELISH**

ERATH VINEYARDS PINOT NOIR RESPLENDENT '19

**PAN ROASTED SALMON EN-CROUTE, OYSTER MUSHROOMS,
PINOTLAISE SAUCE**

ERATH VINEYARDS ESTATE PINOT NOIR, WILLAMETTE VALLEY '16

SPICY GRILLED FLANK STEAK, WHITE TRUFFLE MAC & CHEESE

DESSERT

FRESH SUMMER FRUIT COBBLER WITH GOAT CHEESE ICE CREAM

**CHEF ALVIN WILLIAMS, SOMMELIER ARDEN ALLEN AND
CARI ADAMS OF ERATH VINEYARDS WILL BE HERE TO GUIDE
YOU THROUGH THIS WONDERFUL CULINARY EXPERIENCE**

**6.45 RECEPTION, 7PM DINNER. SEATING IS LIMITED
CALL 757-333-3334 TO PURCHASE TICKETS
\$110 PER PERSON, INCLUDING TAX & GRATUITY**