

# 2025 Gala Menu

## Cocktail Appetizers Menu

### **Mediterranean Lamb Bites**

Savory ground lamb blended with aromatic spices, fresh mint, lemon zest, and gluten-free breadcrumbs, served with a cool, creamy tzatziki sauce made from full-fat Greek yogurt, shredded cucumber, garlic, fresh dill, lemon juice, salt, and mint.



### **Rainbow Crudité Boats with Hummus (Vegan)**

Vibrant quarters of radicchio leaves filled with creamy hummus and an assortment of colorful rainbow carrots, cucumber, purple cauliflower, and peas, finished with a pinch of sea salt and garnished with an edible pansy. Drizzled with a fresh green oil made from dill, parsley, and Arbequina olive oil.



### **Caprese Salad**

A delicate cherry tomato and mozzarella ball marinated in balsamic vinegar, paired with fresh basil, served in a crisp pastry cup. Finished with a drizzle of balsamic pearls for a burst of flavor.



## Dinner Menu

### **Charcuterie Board (Appetizer)**

An elegant assortment of fresh grapes, baby pickles, olives, smoked and cured salmon slices, and pickled quail eggs. House-made blinis are topped with a creamy sauce of buttermilk and Greek yogurt, finished with smoked salmon and a sprinkle of cracked black pepper. Served alongside whipped butter in a seashell and hearty rye bread.



### **Nectarine Pearl Salad**

Creamy ricotta lightly sweetened with honey and a touch of salt, served atop peppery arugula and fresh nectarines. Garnished with golden berries, crushed pistachios, edible allium and pansy flowers, and crisp crostinis. Finished with a drizzle of white peach balsamic and delicate white balsamic pearls for a burst of vibrant flavor.

*Paired with a 2023 Scenic Valley Willamette Valley Grüner Veltliner.*



### **Dijik with Dill Oil (Soup)**

A refreshing blend of Greek yogurt, sour cream, English cucumber, garlic, and a touch of salt, balanced with dill oil for a bright, herbaceous finish.

*Paired with a 2023 Scenic Valley Willamette Valley Grüner Veltliner.*



### **Miso Beef Short Ribs (Main Course)**

English-cut short ribs braised with onion, garlic, ginger, scallions, and microgreens, in a savory miso, honey, soy, and beef stock glaze.

Served with roasted russet potatoes, leeks, maitake, and beach mushrooms.

*Paired with a 2023 Willamette Valley Cluster Pinot Noir.*



### **Salmon Wellington (Main Course)**

Thick center-cut salmon wrapped in a flaky puff pastry, filled with a buttery blend of sautéed onions, spinach, cream cheese, capers, Parmesan, garlic, shallots, Dijon mustard, and a sprinkle of flaky sea salt.

Served alongside a creamy root vegetable purée of turnips, parsnips, leeks, and radishes, infused with thyme and bay leaves.

*Paired with a 2023 Scenic Valley Willamette Valley Grüner Veltliner.*



### ***Seashell Pearl Entremet (Desert)***

A delicate masterpiece featuring layers of crisp meringue, silky mascarpone mousse, and a vibrant raspberry-rhubarb jam. Encased in a smooth white chocolate mirror glaze and complemented by a floral peony jelly. Finished with a crunchy pistachio brittle infused with rose petals for a subtle fragrant crunch.

*Paired with Scenic Valley 2023 Willamette Valley Gruvey*

