An Evening of Wines
with
QUINTESSA

AMUSE BOUCHE

PAIRED WITH

Bertrand Crémant de Limoux

FALL SALAD

Roasted Brussels Sprouts, Dried Cranberry,
Sweet Potatoes, Hickory Cider Vinaigrette

PAIRED WITH

***Illumination** Sauvignon Blanc*

PAN SEARED SCALLOP

Creamy Carolina Gold Rice, Fennel Orange Salad,
Vanilla Citrus Beurre Blanc

PAIRED WITH

***Flowers Camp Ridge** Chardonnay*

DRY AGED BISON TARTARE

Cornichon, Shallot, Caper, Charred Country Bread

PAIRED WITH

***Flowers Sea View Ridge** Pinot Noir*

8 OZ DRY AGED AMERICAN WAGYU

Blackhawk Farms Striploin

PAIRED WITH

Quintessa

KEY LIME SEMIFREDDO

Pâte Sucrée, Raspberry Coulis, White Chocolate
Namelaka, Honey Tuile, Raspberry

PAIRED WITH

Quintessa

Food allergy accommodations cannot be guaranteed.
Menu is subject to change; more information to follow.

The Oregon Grille