



# The Esmeralda Inn & Restaurant

## Wine Dinner

Featuring Wines Exclusively from Oregon

Date: December 6, 2017

Time: 6:00pm

Price: \$75 per person

### Amuse Bouche

Saffron risotto cake with carpaccio of beef, crème fraîche and Carolina reaper confit

### First Course

Butternut squash ravioli with roasted garlic and sage cream sauce

Firesteed Riesling

### Second Course

Sharp cheddar risotto with smoked beets, duck confit and pomegranate glaze

Brella Pinot Noir

### Intermezzo

Blood orange-rosemary granita

### Third Course

Pan-seared, coffee-rubbed filet mignon with fondant potatoes, wild mushrooms & shallot cream sauce

Cummins Road Pinot Noir

### Final course

Brown butterscotch pudding

Willamette Valley Riesling