Pinot Camp Wine Dinner

Friday, April 8, 2016

Reception

Roederer Estate

First Course

**Nova Scotia Halibut**

*Spring Peas, White Asparagus Salad, Poached Butter Radishes*

2014 Williamette Valley Pinot Gris

Second Course

**Toro**

*Saffron Risotto, Leeks, Morel Mushroom Gremolata*

2013 Siduri Williamette Valley Pinot Noir

Third Course

**Duo of Maple Leaf Duck Breast**

**& Rillettes**

*Navy Beans, Haricot Verts, Tempura Ramps*

2012 Domaine Anderson Pinot Noir

Fourth Course

**Tenderloin of Beef & Buffalo**

*Braised Parsnip, Charred Carrot Mousseline, House Smoked Bacon Jus*

Hartford Court Seascape

Dessert

**Orange Glazed Spiced Poached Anjou**

*Pear, Mascarpone Gelato*

*Hosted by Michele Zuckerman*

*Executive Chef Michael Weisshaupt*

Domaine Schlumberger Pinot Blanc 2013