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