



Tuesday, November 11, 2008

**Cocktail Hour**  
*6:30pm – 7:00pm*

We will start you out with Pat's specialty autumn drink to accompany a light hors d'oeuvre

**Main Dinner**  
Featuring Sokol Blosser Wines  
*7:00pm*

**FIRST COURSE**

Grilled coriander jumbo prawns served over green mango salad

*Wine: Evolution*

**SECOND COURSE**

Autumn Salad Roast: beets, fennel, tomato, chanterelle mushrooms, red pepper topped with crumbled blue cheese

*Wine: Pinot Gris*

**THIRD COURSE**

Roasted Duck Tortellini filled with leeks, pineapple, ricotta, mozzarella, and fontina cheese. Served with a lemongrass, coconut milk red curry sauce.

*Wine: Pinot Noir*

**FOURTH COURSE**

Pan seared beef tenderloin medallion served over celery root and potato puree with edamame and baby carrots drizzled with Sokol Blosser pinot noir reduction and topped with sautéed wild mushrooms.

*Wine: Meditrina*

**FIFTH COURSE**

Poached pear served with sweet mascarpone, apple sorbet, and bite-sized chocolate cake with cream and raspberry.

*Wine: Reisling*

**Seating is limited. Please RSVP promptly.**

\$75 per Person. Gratuity not included.

**Don't forget to check out the Columbia Gorge Farm and Garden at our website below.**

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