

Celtic Christmas Eve

Hammered Dulcimer Serenade by Deb O'Connor

Appetizers

Honey Cured Chinook Salmon Brioche

Chef's Pairing: Stephen Vincent 2006 Cabernet Sauvignon

Salad

Local Field Greens with Caramelized Apple, Roasted Beets,
Rogue Creamery Blue Cheese and Toasted Walnuts

Chef's Pairing: Chateau Lorane 2008 Sauvignon Blanc

Entrées

French Cassoulet du Canard with Potato Galette

Chef's Pairing: Chateau Lorane 2007 Chardonnay

Rum Glazed Local Ham with Savory Plum Pudding

Chef's Pairing: Chateau Lorane 2006 Merlot

Prawn Stuffed Rainbow Trout Fillet with Wild Rice

Chef's Pairing: Territorial 2008 Pinot Gris

Tortelloni Mantovani (Pumpkin Ravioli) with Brown Butter & Sage

Chef's Pairing: Territorial 2006 Riesling

Entrées accompanied by Braised Fennel & Broccolini

Trio of Desserts

Buche de Noel, Pear Frangipane & Cranberry Sorbet

Chef's Select Wine Pairings

Three Pour Flight of Local Sustainable Harvest Wines

Festive Holiday Cocktails

Ginger Plum Martini *Crater Lake Vodka, Ahimsa Plum Puree, Organic Lime & Organic Ginger*

Passionfruit Martini *Crater Lake Vodka, Cointreau Liqueur, Passionfruit Puree, Lime*

High Desert Juniper *Bend Distillery Gin, Fresh Grapefruit, Muddled Rosemary*

(Prix Fixe: \$45; Beverage Specials: Three Pour Wine Pairing \$15, Holiday Cocktails \$8 each)