



NOWFE Dinner 2010

Moises Winery

Lagniappe

CHILLED SWEETBREAD TERRINE

confit lemon, micro herb salad, arugula pistou

Paired with 2008 Capitello Pinot Gris

First

SEARED SEA SCALLOP

north shore mushroom ragout, provence herbs, white truffle essence

Paired with 2008 Dominio Viogneir

Second

TRIO OF FUDGE FARM PORK

croque madame, warm rilette, foie gras boudin

Paired with Flight of 2006 Pinot Noir

Holmes Hill (New Vine)

Veiv Carre (Blend)

Yamhill-Carlton (Old Vine)

Intermezzo

WATERMELON SORBET

Main

SOUS VIDE LAMB SHANK

ryal's goat cheese grits, root vegetables, lamb reduction

Paired with 2005 Dominio Tempranillo

Dessert

CHOCOLATE MARTINI

Paired with 2006 Pinot Noir

\$125 inclusive