



FORKS & CORKS DINNER SERIES PRESENTS

ANNUAL WINEMAKER DINNER FEATURING

Sokol Blosser Winery

RECEPTION

TUNA POKE

Ahi Tuna, Cucumber, Jalapeño, Ponzu, Lime, Yum Yum Sauce,
Bibb Lettuce, Crunchy Bits

Paired with Evolution No. 9 Lucky White, Columbia & Willamette Valley, Oregon

FIRST COURSE

CHILEAN SEA BASS

Coconut-Citrus Broth, Basmati Fried Rice, Cilantro Oil

Paired with Sokol Blosser Pinot Gris, Willamette Valley, Oregon

SECOND COURSE

STUFFED DUCK BREAST

Sausage and Shiitake Stuffing, Pinot Braised Cabbage, Crispy Prosciutto

Paired with Sokol Blosser Pinot Noir, Dundee Hills, Oregon

THIRD COURSE

BRAISED SHORT RIB

Yukon Gold-Sweet Potato Mashed, Roasted Root Vegetable, Red Wine Jus

Paired with Evolution Big Time Red, Oregon

GRANDE FINALE

BUTTERMILK PANNA COTTA

Grapefruit Curd, Shortbread Biscuit

Paired with Bluebird Cuvee Brut Sparkling Wine, Willamette Valley, Oregon

