

Dinner in the Vines 2018 Menu

August 18, 2018



Appetizers

Wild Oregon Mushroom Mousse

Frico, thyme, black pepper

Gougere

Yogurt, caviar, sea salt

Tuna Tartare

Lemon, parsley, seeded cracker

Dinner

Cucumber Gazpacho

Cantaloupe, mint, olive oil

Heirloom Tomato Salad

Summer heirloom tomatoes, fresh basil, extra virgin olive oil, balsamic reduction

Chinook Salmon

Grilled green onion, cauliflower puree, crispy fennel, preserved lemon vinaigrette

Dessert

Oregon Berries

Chantilly cream, brown butter sugar cookie, candied orange peel

Each course accompanied by selected ArborBrook wines