

# Willamette Valley

## WINE DINNER



WEDNESDAY  
APRIL 22, 2026  
6:30

### SPECIAL GUESTS

Winemaker Anna Prost

*Meet the woman behind Oregon's most celebrated  
Whites, Rosés and Pinot Noirs*

\$97



## Caffé Gelato

RESTAURANT  
+ CATERING

### RECEPTION

Oregon Sea-Salt Popcorn

*A to Z Sparkling Rosé*

### FIRST SMALL PLATE

Chargrilled shrimp, lemon crème fraîche, micro dill

*A to Z Sparkling Rose*

### SPRING SALAD

Baby Arugula, Butter lettuce, candied Oregon-hazelnuts,  
watermelon radish, fresh peas, crumbled goat cheese,

Meyer-lemon vinaigrette

*A to Z Pinot Gris*

### SECOND SMALL PLATE

Pan-seared day-boat diver scallop spring pea purée,  
crispy pancetta, tarragon beurre blanc, black truffle oil

*A to Z Chardonnay*

*Rex Hill Chardonnay*

### INTERMEZZO

Huckleberry Sorbetto

### ENTRÉE

King Salmon charred ramp beurre blanc,  
spring asparagus, fingerling potatoes, smoked paprika

*A to Z Essence Pinot Noir*

*Rex Hill Willamette Valley Pinot Noir*

*Rex Hill Chelalem Pinot Noir*

### DESSERT

Hazelnut Panna Cotta, candied orange zest,  
honey drizzle, black berries