

Willamette Winemaker Dinner Patricia Green Cellars & Kelley Fox Wines

Six Courses | Six Wines | \$175++ per guest | March 11, 2026 | 6:30pm



L'apero

Huitres de la Côte Ouest
Pacific Oysters | Champagne Mignonette | Cucumber-Fines Herbes
Kelley Fox Wines, Pinot Blanc Freedom Hill 2024



Premier

Salade de Chèvre Chaud à l'Oregon
Warm Goat Cheese Croquette | Frisée | Baby Badger Flame Beets
Sherry-Thyme Vinaigrette
Patricia Green Cellars, Sauvignon Blanc 2024



Deuxième

Homard aux Noisettes
Butter-Poached Lobster | Sunchoke Coulis | Brown Butter
Toasted Hazelnut | Jerusalem Artichokes Chips
Kelly Fox Wines, Chardonnay 2024



Troisième

Saumon de l'Oregon Mi-Cuit
Salmon Sous-Vide | Puy-Style Lentils | Pinot Jus
Kelly Fox Wines, Mirabai 2024



Quatrième

Magret de Canard aux Cerises
Moullard Duck Breast | Pepper-Cherry Gastrique
Barley | Mushroom | Spinach
Patricia Green Cellars, Estate Vineyard "Old Vine" Ribbon Ridge 2022



Cinquième

Selle de Chevreuil aux Myrtilles Sauvages
Roasted Venison Loin | Huckleberry - Truffle Sauce
Roasted Root Vegetables
Patricia Green Cellars, Durant Vineyard Madrone Block Dundee Hills 2022

Dernière Bouchée
Valrhona Dark Chocolate Sorbet
Paired with the final wine

Thank you for joining us - Jim Anderson, Kelley Fox, Juan & Chefs Michelle & Christophe

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

Credit Cards are required to book this dinner. 48 Hour Cancellation Policy Applies | \$175 per person fee will be charged to the card on file.

This is the only menu being featured | We will not be able to accommodate allergens | This is a formal seated event

Additional glasses of wine are available for purchase during the dinner | Special Bottle Pricing of Wines will be available to order after the dinner