

Menu & Wine Pairings

Minam mountain sourdough with cultured butter 2015 Goodrich Chardonnay

Bitter spring green, topped with tinga-style chicken, smoked fruit vinaigrette & candied filberts 2015 Brut Rosé

Potato gnocchi with XO-style sauce, fermented cabbage & black garlic 2017 Pinot Blanc

House-cured bresaola over roasted grain salad with berry and chilis 2014 Mt. Richmond Pinot Noir

Pork belly with smoked peanut sauce & currant jus 2015 Roosevelt Pinot Noir

> House-made ricotta with spring herbs, rhubarb and granola. 2014 Ultima

27751 NW Olson Rd Gaston, Oregon \$125/General \$100/Wine Club **Tickets at shop.elkcove.com**

An additional **5% OFF YOUR WINE PURCHASE**

For ticket-holders on Saturday, April 21st only. May be combined with Wine-Club & Case discounts!

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