

## 6 Course Argyle Wine Dinner

Executive Chef: *Stephen Coe* | Sous Chef: *Brian McElhiney* | Pastry Chef: *Pongrapee Sukapat*

125

Limited Availability, Advance Purchase Required

10.25.17 | 6:30 pm

### *First Course*

Paired with Argyle Brut Rose  
Foie Gras, Cherry Parfait, Warm Brie Toast, Pear Moustarda

### *Second Course*

Paired with Argyle Nuthouse Chardonnay  
Sous Vide Lobster, Truffle Stuffed Gnocchi

### *Third Course*

Paired with Argyle Blanc de Blanc  
Diver scallop, Wilted Romaine, Cured Tomato,  
Green Olive, Parmesan Cream



### *Fourth Course*

Paired with Argyle Nuthouse Pinot Noir  
Rabbit Three Ways, Bacon Wrapped Loin, Frenched Rack,  
Confit Leg, Garlic Beans, Tuscan Baby Kale, Whole Grain Jus

### *Fifth Course*

Paired with Argyle Vintage Brut  
Warm Angelique Brie, Cranberry Coulis

### *Sixth Course*

Paired with Argyle Willamette Pinot Noir  
Chocolate Mousse, Bacon Praline

- \* Some items are served raw or undercooked, or may contain raw or under cooked ingredients
- \* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
- \* Before placing your order, please inform your server if a person in your party has a food allergy