



Eight Bells Winery  
July 31, 2017

*Zucchini, Kalamata Olive and Parmesan Puff Pastry Tartlets*  
*Vine Ripe Tomatoes, Mozzarella and Basil on Crostini*  
*Grape and Almond Gazpacho*

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2016 Pinot Gris, Methven Family Vineyard, Willamette Valley\_\_

*Wild King Salmon with Lacinato Kale Salad, Almonds, Baby Carrots and Raspberry Vinaigrette*

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2016 Chardonnay, Boushey Vineyard, Yakima Valley  
2014 Pinot Noir, Methven Family Vineyard, Willamette Valley

*Saffron Risotto with Leeks, Thyme and Reggiano Parmesan Cheese*

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2014 Sangiovese, Red Willow Vineyard, Yakima Valley

*Pan Roasted Quail with Carrot Puree, Romano Beans and Grilled Fig Compote*

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2013 David's Block Bordeaux Blend, Red Willow Vineyard, Yakima Valley

*Kobe Hanger Steak with Roasted Parsnips, Sautéed Spinach and Red Wine Jus*

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2014 Syrah, Eight Clones, Red Willow Vineyard, Yakima Valley

*Brown Butter Peach Tart with Vanilla Ban Ice Cream*

\$90/person, excluding tax and gratuity