

WELCOME TO AN EVENING



# In Full Bloom

WITH ALEX SOKOL BLOSSER

Born from the pioneering spirit of Oregon's Willamette Valley, this evening celebrates Sokol Blosser — a certified B Corp winery whose roots run as deep as the ancient soils of the Dundee Hills.

By pairing the estate's world-class Pinot Noirs and distinctive white varietals with Chef Ricardo Bravo's mastery of seasonal craft, we honor a legacy built on the belief that great wine begins with respect for the land.

Every selection tonight is a testament to their shared commitment to excellence — from the vine to the glass, from the kitchen to the table.

## PRE-RECEPTION

### TOMATO BRUSCHETTA

*Tomato Confit | Fried Basil | Stracciatella | Fig Balsamic | EVOO*

### WHITE TRUFFLE ARANCINI

*Passata | Truffle Pearls | Pecorino Romano*

### ASPARAGUS MILANESE

*Bearnaise | Parmesan | Prosciutto | Cracked Pepper*



POEMA DULCE & GABBIANO PROSECCO

## FIRST COURSE

### FRUITS DE MER (FRUITS OF THE SEA)

*Lobster | Shrimp | Crab | Beluga Caviar | Lemon Aioli | Nori*



**WILLAMETTE VALLEY PINOT GRIS**  
WILLAMETTE VALLEY, OREGON

## SECOND COURSE

### CHAR SIU DUCK BREAST

*Bourbon Cherry Reduction | Roasted Mushrooms | Truffle Risotto*



**KALITA VINEYARD PINOT NOIR**  
YAMHILL-CARLTON

## THIRD COURSE

### BURRATA & BEETS

*Ibérico Prosciutto | Strawberries | Cantaloupe | Wild Greens  
Peach Vinaigrette | Frescobaldi Olio Di Oliva*



**ESTATE ROSÉ OF PINOT NOIR**  
DUNDEE HILLS

## FOURTH COURSE

### CHERRY-SMOKED SHORT RIB

*Duck Fat Pommes Frites | Rosemary Baby Carrots | Pinot Noir  
Reduction | Caramelized Shallot*



**BIG TREE BLOCK PINOT NOIR**  
DUNDEE HILLS, OREGON

## FIFTH COURSE

### ÎLE FLOTTANTE (FLOATING ISLAND)

*Crème Anglaise | Thyme Compressed Fruit  
Strawberry Coulis | Marcona Almonds*



**SAUVIGNON BLANC**  
WILLAMETTE VALLEY, OREGON