



Penner-Ash Winemaker's Dinner

Sunday, February 21, 2010

first course

Curried Dungeness Crab Salad

Organic frisée, cilantro oil, crispy leeks and micro greens vinaigrette

2008 Penner-Ash Riesling, Willamette Valley, Oregon

second course

Wild Mushroom Vol-au-Vent

Crispy puff pastry, local chanterelle mushrooms
and white truffle oil

2007 Penner-Ash Pinot Noir, Willamette Valley, Oregon

intermezzo

Blood Orange Sorbet

entrée selections

Marinated Rack of Lamb

Creamy polenta croquette, braised greens, roasted vegetables
and Dijon reduction sauce

2006 Penner-Ash Syrah, Willamette Valley, Oregon

dessert

French Silk Torte

Port soaked cherries, caramel sauce and toasted hazelnuts

2008 Sineann, CJ Zinfandel Port, Newberg, Oregon

\$129 per person, gratuity not included

The Stephanie Inn ~ 1.800.633.3466 ~ stephanie-inn.com