



*Stephanie Inn Cooking Class
with Chef Aaron Bedard*

Sunday, April 18, 2010 at 7 p.m.

—first course—

Pear & Gorgonzola Salad

Pickled onions, hazelnuts & honey Dijon vinaigrette

2006 Argyle Brut Sparkling Wine, Willamette Valley, Oregon

—second course—

Wild Mushroom Strudel

Chanterelle mushrooms, Boursin cheese & truffle herb salad

2006 Matanzas Creek Chardonnay, Sonoma, California

—intermezzo—

Oregon Huckleberry Sorbet

—entrée selections—

Seared Sea Scallops

Toasted red quinoa, fennel & Balsamic brown butter

2006 J. Lohr Chardonnay Arroyo Seco, Central Coast, California

—dessert—

Lemon Swedish Cream

Shortbread cookies, candied almonds & white chocolate

Silvan Ridge Semi-Sparkling Muscat, Willamette Valley, Oregon

\$99 per person, gratuity not included

The Stephanie Inn ~ 1.800.633.3466 ~ stephanie-inn.com