

INTERNATIONAL  
PINOT NOIR CELEBRATION

GRAND DINNER  
Friday, July 25, 2008

GUEST CHEFS

Philippe Boulot  
*The Heathman Restaurant and Bar*  
Portland, Oregon

Jason Wilson  
*Crush*  
Seattle, Washington

Keith Luce  
*The Herbfarm*  
Woodinville, Washington

Lauren Fortgang  
*Paley's Place*  
Portland, Oregon

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Bourride en gelée,  
barrigoule des chanterelles

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Crispy Carlton Farms pork belly  
with grilled onions and cherries, olives and corn

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Lavender roasted guinea fowl  
with duckling confit,  
braised cherries and foraged mushrooms

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Almond torte with macerated peaches,  
blackberries and cream

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Portland Roasting  
Papua New Guinea, Madan Estate -  
Farm Friendly Direct

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Coffee provided by *Portland Roasting*

Tea provided by *Tazo Tea*

Water courtesy of *San Pellegrino*  
and  
*Earth20*