

International Pinot Noir Celebration
Oregon Wine Country Lunch
ST. INNOCENT WINERY
Friday, July 25, 2008

Guest Chef
Elias Cairo, *Castagna*
Portland, Oregon

Reception

Shrimp sandwiches
Gougères

*St. Innocent Chardonnay 2006, Freedom Hill Vineyard,
Willamette Valley*

Lunch

Olive oil poached king salmon with sauce laitue
*St. Innocent Pinot noir 2006, Temperance Hill Vineyard,
Willamette Valley
Organically Grown*

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Brined pork belly with haricots verts
*St. Innocent Pinot noir 2006, Zenith Vineyard,
Willamette Valley
LIVE Certified*

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Grilled magret of duck with fresh cherry sauce
and fingerling potatoes
*St. Innocent Pinot noir 2006, Momtazi Vineyard,
McMinnville
Biodynamically Grown*

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Rigo Jancsi chocolate soufflé cake with fresh raspberries
St. Innocent Demi-Sec Reserve 1998, Willamette Valley

Portland Roasting
Portland House - Farm Friendly Direct

Hosts

Mark Vlossak, *St. Innocent Winery*
Kari and Tim Ramey, *Zenith Vineyard*

Maîtres d'Hôtel
Jack Hott, *Castagna*
Portland, Oregon
Ken Pahlow
Portland, Oregon

Coffee provided by *Portland Roasting*

Water compliments of *San Pellegrino*