

JEN'S GARDEN PRESENTS...  
**WILLAKENZIE ESTATE**

MENU FOR AUGUST 28, 2013

PRIX FIXE  
Prix Fixe...75

FIRST COURSE

Chilled Avocado Soup with Corn Soufflé

*Wine Pairing: 2011 Pinot Gris*

SECOND COURSE

Warm Smoked Lamb Sausage and Beluga Lentils, Arugula and  
Feta Cheese

*Wine Pairing: 2011 Pinot Blanc*

MAIN COURSE

Rosemary Pesto Stuffed Roulade of Carlton Farms Pork Loin with  
Fregula, Fig Au Jus and Baby Squash

*Wine Pairing: 2010 "Pierre Leon" Pinot Noir*

SALAD COURSE

Mixed Greens with Rogue Creamery Smokey Blue, Oregon  
Marionberries, Candied Nuts and Champagne-Vanilla Vinaigrette

*Wine Pairing: 2011 Estate Cuvée Pinot Noir*

DESSERT

Pistachio-Apricot Wet Cake with Lavender Crème Anglaise

*Wine Pairing: 2009 Late Harvest Pinot Gris*