



### MIXED OREGON RADISHES

fleur de sel mascarpone, cracker bread and petite herb salad

*bishop creek cellars pinot gris 2005*

### PRAIRIE CREEK FARM POTATO GNOCCHI

green garlic, meyer lemon and juniper grove tomme

*black cap old vines chardonnay 2005*

### PAN SEARED COLUMBIA RIVER STURGEON

wild nettle-potato galette, braised spring onions and pinot noir reduction

*matello "souris" pinot noir 2005*

*bishop creek cellars "valois reserve" pinot noir 2005*

### ROASTED QUAIL

duck confit crêpinette, sorrel purée and liver mousse crostini

*black cap pinot noir 2004*

### RHUBARB NAPOLEON

rose water meringue and vanilla pastry cream

*celebration cuvée pinot gris with muscat sus -reserve 2006*

EXECUTIVE CHEF DUSTIN CLARK

INDIE WINE FESTIVAL  
AT THE BEARD HOUSE