



CARLTON  CELLARS

Dinner in the Vineyard

Saturday, August 22, 2009



Prix-Fixe Menu — \$40

Complimentary with Case purchase. \$20 with Half-Case purchase.

Charlie Trotter-inspired cuisine.

Details may change.



Plates by Chef Paul Parenteau

Prosciutto-Wrapped Melon Bite with Balsamic Syrup

Salade Niçoise with Oregon Albacore Tuna

*Apricot- and Cranberry-Stuffed Pork Tenderloin
with Roasted New Potatoes, Sautéed Radicchio
and Bacon-Sherry Vinaigrette*

*Cherry Brownie on a Cinnamon-Infused Whipped Cream Cloud
with Caramelized Baby Bananas, Chocolate-Cherry Sauce,
and Vanilla Ice Cream*

Wines by Carlton Cellars

3 glasses included — one each of:

2007 **Agate Beach** Oregon Pinot Noir Rosé

2007 **Roads End** Oregon Pinot Noir

2007 **Cape Lookout** Oregon Pinot Noir

Additional wine available by the glass:

Agate Beach \$5

Roads End \$10

Cape Lookout \$10

www.CarltonCellars.com/events

