

**reception** Passed Hors d'Oeuvres

Tuna Tartar Canapés      Veal-Scallion Wontons  
Japanese Red Snapper wrapped around honey-wasabi sushi rice with blackberry

*Northwest "Kir" with Chehalem INOX Chardonnay & House-made Blackberry Syrup*

**first course** Pan Seared Scallops

lemongrass-thai basil-dried mandarin orange peel cream topped with caramelized shallots

*Old Vine Chenin Blanc 2010, The Brasher Block, Yakima Valley, Washington*

**second course** Grilled Fillet of Salmon

blackberry-pinot noir reduction, asian red rice with hazelnuts & chinese leeks, beet & shaved fennel salad

*Cummins Road, Pinot Noir 2010, Yamhill-Carlton District, Oregon*

**third course** Hoisin Marinated Roast Pork Loin

dark cherry-lychee glaze, chow mein noodles with asian vegetables & black bean sauce

*Estate Pinot Noir, 2009, Yamhill-Carlton District, Oregon*

**dessert** Chocolate-Chipotle Terrine with Walnuts & Blueberries

Pinot Noir Poached Pears & Crème Anglaise

*Coffee or Tea*

\$65 per person excluding tax and gratuity

**merriman** wines