



BJÖRNSON

VINEYARD

THURSDAY August 21st, 6PM

AMUSE BOUCHE

Assorted Canapes for the table paired with
BJÖRNSON 2020 Sparkling Brut Cuvée

1ST COURSE

2024 BJÖRNSON ALIGOTÉ -PAMAR VINEYARD

Pan seared scallop, vanilla nectarine puree, wood fired peach chutney
with a toasted hazelnut & tarragon beurre Blanc

2ND COURSE

2024 BJÖRNSON SAUVIGNON BLANC -PAMAR VINEYARD

Tagliatelle Carbonara, prosciutto, sweet corn, parsley, roasted Padron peppers, finished with
a farm fresh egg yolk, parmesan, breadcrumbs & basil

3RD COURSE

2022 BJÖRNSON "EDWARD" PINOT NOIR – EOLA AMITY HILLS

Green peppercorn & lavender roasted leg of lamb with thyme & garlic whipped potatoes
lamb jus and roasted haricot vert

4TH COURSE

2020 BJÖRNSON "RATAFIA" DESSERT WINE – EOLA AMITY HILLS

Buffalo taleggio & Toma truffle cheese with soppressata,
Oregon jam & a hazelnut crumble on toast points

\$125 PER PERSON GRATUTITY INCLUDED

@ Nick's Italian 521 NE 3rd Street McMinnville, OR