

STEPHANIE INN
presents

Willamette Valley to Sea:

AN OREGON WINE &
OLIO NUOVO EXPERIENCE

with
DURANT
Vineyards &
Olive Mill

Saturday, December 9th

CANNON BEACH, OR



Executive Chef Aaron Bedard

Guest Executive Chef Eric Bartle

Guest Pastry Chef Sara Kundelius

AMUSE-BOUCHE

Seasonal inspiration from our chef to open up the palate

Wine Pairing: 2019 Brut

FIRST COURSE

Grilled Endive & Radicchio Salad

Grilled Kingfisher Farm greens, Durant Estate Olive Oil, marinated feta cheese, toasted pistachio, pickled radish

Wine Pairing: 2021 Coyote Pinot Gris

SECOND COURSE

Razor Clam Chowder

Fresh Seaside razor clams, Olio crackers

Wine Pairing: 2020 Southside Chardonnay

ENTRÉES - CHOICE OF -

Olive Oil Confit Rabbit

Pacific Coast Farm rabbit, Tuscan white bean cassoulet, sautéed chard, olive oil poached parsnips, pickled black currants

Wine Pairing: 2021 Bishop Pinot Noir

- OR -

Black Cod A La Plancha

Fresh pacific black cod, warm lentil salad, saffron braised leeks, charred carrot & hazelnut romesco sauce

Wine Pairing: 2019 Heron Pinot Noir

DESSERT

Chocolate Pot De Crème

Bittersweet chocolate, cocoa & olive oil cookies

Wine Pairing: 2021 La Casita Pinot Noir

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Please no cell phone use in The Dining Room.