

# THE STRAND HOUSE®

## Culinary Masters Series

*featuring*

## Chef Matthew Lightner

### **bass**

grilled spring onion, rhubarb and rose hip infusion  
2013 'Clos Ladybug' Rose of Pinot Noir, Ribbon Ridge, OR

~

### **white asparagus**

surf clams, green almonds, coconut and almond jus  
2011 'Cascadia' Chardonnay, Ribbon Ridge, OR

~

### **abalone**

mushrooms, fermented rice, seaweed  
2011 'Cuvee du Tonnelier' Pinot Noir, Ribbon Ridge, OR

~

### **aged duck**

spinach, green tea emulsion  
2011 'Les Dijonnais' Pinot Noir, Ribbon Ridge, OR  
&  
2012 'Year of the Dragon' Gamay Noir, Ribbon Ridge, OR

~

### **goat's milk yogurt**

brown butter, fresh market fruit  
2007 Himalayan Blackberry Port-style wine

## **Brick House Winery**

*featuring proprietor/winemaker*

## **Doug Tunnell**

*Dinner is \$125 per person, wine pairing is \$50 per person, additional tax and 20% gratuity will be added*