

Higgins 2017 Mushroom Dinner

Nov. 7th-9th, 2017

Forest mushroom cappuccino
Sokol Blosser Pinot Gris 2015 Willamette Valley



Tartare of porcini mushrooms & beets with sorghum crisps and
porcini vinaigrette
Elk Cove Riesling "Estate" 2016
Willamette Valley



Matsutake dumplings with watermelon
and black Spanish radishes
& a ginger-tamari glaze
Cristom Pinot Noir "Mt. Jefferson Cuvée" 2015 Willamette Valley



Truffle spätzle gratin with chanterelles, hedgehog & yellowfoot
mushrooms
with taleggio and greens
*Chehalem Pinot Noir "Reserve" Ridgecrest Vineyard 2012 Ribbon Ridge
AVA*

Dessert

Candy Cap mushroom and white chocolate mousse with ginger crisps

\$125 per person including wine & gratuity

**For reservations,
please call 222-9070**