



Evening Land & Domaine Dominique Lafon Dinner

Tuesday, February 21, 2012 ~ 6:30pm
5 paired courses ~ \$175, not including gratuity

~ Reception ~

Hamachi Crudo

meyer lemon, micro cress, toasted brioche with crème fraiche and caviar

2008 Evening Land Chardonnay, La Source, Seven Springs Vineyard

~ 1st Course ~

Diver Scallop

fine herbed beluga lentils, candied kumquat crème

2009 Evening Land Chardonnay, Summum, Seven Springs Vineyard

~ 2nd Course ~

Arctic Char

parsnip puree, sauce verge

2009 Domaine Dominique Lafon Meursault

~ 3rd Course ~

Stuffed Squab

moyer prune, confit leg and frisée salad, sauce perigoux

2009 Evening Land Pinot Noir, Seven Springs Vineyard

2009 Evening Land Pinot Noir, Summum, Seven Springs Vineyard

~ 4th Course ~

Anderson Ranch Lamb Loin

fingerling potato, black trumpet fricassee, canella spiced jus

2009 Domaine Dominique Lafon Beaune Epenottes 1er Cru

~ 5th Course ~

Oregon Cheese

jewell, pluvios, rimrocker, plum jam, toasted nuts, olive toast

2007 Evening Land Pinot Noir, La Source, Seven Springs Vineyard

Executive Chef – Michael Stanton Wine Director – Erica Landon Sommelier – Marc Taylor

The Heathman Restaurant and Bar

www.heathmanrestaurantandbar.com

503.790.7752