

SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

Battle Of The Wines Dinner

BURGUNDY VS OREGON

Join us on April 20th at 6pm for a 4-course wine pairing dinner featuring Burgundy vs Oregon wine selections, perfectly paired with our Executive Chef's customized dishes! \$145++ per person

WELCOME

PASSED APPETIZERS

chefs seasonal selection

WINE PAIRING

Argyle 2019, Blanc de Blanc, Oregon

FIRST COURSE

SCALLOP CARPACCIO

consomme gelee, crawfish, green apple

WINE PAIRINGS

Saint Innocent, Chardonnay, Freedom Hill Vineyards, 2019, Willamette Valley

vs

Petit Chablis, Chardonnay, Isabelle et Dennis Pommier, 2020, Burgundy

SECOND COURSE

VEAL SHORT RIB

cavatelli, gorgonzola, porcini

WINE PAIRINGS

Ayres Pinot Noir, 2021, Willamette Valley

vs

Rully Rouge, Domaine Jaeger-Defaix, 2020, Burgundy

THIRD COURSE

BEEF WELLINGTON

fava beans, snow peas, foie gras sauce

WINE PAIRINGS

J.K. Carriere Pinot Noir "Vespidae", 2019, Willamette Valley

vs

Pommard, Domaine Seguin Manuel "Petits Noizons", 2020, Burgundy

FOURTH COURSE

MACROON MILLE FOGLIE

raspberry curd, cocoa, pastry cream

WINE PAIRING

Cremant de Bourgogne Richoux, Burgundy