



Argyle Winery – Willamette Valley Showcase

Wine Dinner Menu

February 27, 2018

69.99++ Per Person

PASSED

Open Faced Pimento Crostini

Fish Salad

Fingerling “Baked Potato”

Argyle Vintage Brut 2014

1ST COURSE

General Tso’s Chicken

Oodon Noodles, Scallion, Carrot

Argyle ‘Dundee Hills’ Blanc de Blanc 2013

Argyle ‘Dundee Hills’ Brut Rosé 2013

2ND COURSE

Smokey Chesapeake Bay Crab Bisque

Trinity Peppers, Cornbread Crouton, Crispy Thyme, Brown Butter

Argyle Chardonnay 2015

3RD COURSE

Duck Confit Pot Pie

Celery Root, Red Bliss Potatoes, Duck Fat Biscuit

Argyle Pinot Noir 2016

Argyle ‘Nuthouse’ – Eola-Amity Hills Pinot Noir 2014

4TH COURSE

Pistachio Financier

Argyle ‘Nuthouse’ – Eola-Amity Hills Riesling 2013