



Oregon Wine Theme Dinner

Thursday February 23, 2012

7pm

- First Course -

Dungeness Crab Napoleon with Fresh Heart of Palm
Crisp Kumamoto Oyster, Basil Oil Vinaigrette
Pinot Gris, Elk Cove Vineyards, Willamette Valley, 2008

- Second Course -

Seared White Sturgeon
Braised Baby Bok Choy, Carrot Mousseline
Smoked Red Wine Reduction
Pinot Noir, Elk Cove, Willamette Valley, Oregon, 2008

- Third Course -

Roasted Lamb Tenderloin
Seasonal Wild Mushroom, Baby Bruxelles Sprout
Pinot Noir, Elk Cove, Five Mountain Vineyard, Oregon, 2008

- Dessert -

Caramelized Apple Tatin
Rum Raisin Ice Cream
Argyle Sparkling Brut NV, Oregon

Guests: \$109

Biltmore Premier Members: \$89

Tax & Gratuity Not Included

For Reservations: 305-913-3201