

# BRIDGEMAN'S = CHOPHOUSE =

## PATRICIA GREEN CELLARS

February 20<sup>th</sup>, 2020

6pm

### *Amuse Bouche*

Melon, House-Cured Bacon, Caviar

*2018 Skin Contact Muscat Ottonel "Marie", Oak Grove*

### *First Course*

Scallop Crudo

Green Apple, Golden Raisin Vinaigrette

*2018 Sauvignon Blanc, Willamette Valley*

### *Second Course*

Duck Duo Cassoulet

Seared Breast, Confit Drumette, White Bean, Plum

*2018 Pinot Noir Lia's Vineyard Chehalem Mountains*

### *Third Course*

Dry Aged Ribeye

Smoked Greens, Crushed Potatoes, Classic Bordelaise

*2018 Freedom Hill Vineyard Willamette Valley*

### *Fourth Course*

Cheese Panna Cotta

Dancing Fern from Sequatchie Cove, glazed berries

*2018 Pinot Noir Durant Vineyard Madrone Block Dundee Hills*

### *Last Bite*

Ferraro Rocher, Chicken Liver Mousse, Hazelnuts, Chocolate

\$115 per person

Price does not include taxes and gratuity