

Food & Wine Event

April 27, 2026

Music & Bar opens at 5:00.
Food starts promptly at 6:00

“Food & Wines from the Pacific Northwest” (Oregon & Washington States)

Menu

Creamy Wild Mushroom Risotto

Wine: Sokol Blosser, 2024 Pinot Gris, Willamette Valley, Oregon

Description: Notes of fresh white peach, bright tropical fruits & clean citrus; dry & crisp

CRAB LOUIE

Dungeness Crab Specialty from the West Coast

Wine: Adelsheim Chardonnay, 2024, 100% Chardonnay, Willamette Valley, Oregon

Description: Hand-picked grapes; Delicate & perfumed w/ fresh white peach & tarragon

BONELESS BRAISED SHORT RIB

Served over creamy polenta, w/ a Juniper berry demi

Wine: Alexana 2023 ‘Mosaic’ Pinot Noir, Dundee Hills, Willamette Valley, Oregon

Description: 95 points. Hand-harvested from 2 vineyards, aged separately before blending

FIRE-GRILLED PORK TENDERLOIN

Served w/ a Bing cherry reduction and lemon essence over a bed of roasted leeks

Wine: Walla Walla Cab Franc; 2024 Cab Franc, Columbia Valley, Wala Wala, Washington

Description: 92 points: 80% Cab Franc, 16% Merlot, 4% Cabernet Sauvignon

MARION BERRY NAPOLEAN

A French puff pastry layered w/ custard & Marion Berries

Wine: Summit Reserve Riesling; Washington Hills, Washington

Description: Late harvest Riesling, ripe peaches, citrus & apricots. Refreshingly crisp wine

Music provided by Jim Holman on piano & Mark Neuenschwander on bass

Hosted by Matthew Nemecek & Colby Havens (Maverick Distributors)

Reservations & Information: 941 268 1110 or 941 255 0994

