

# Kate Arnold

## *Wine Dinner*

**with Jean Arnold**

RECEPTION:

**Goat Cheese Crostini w/ Fig Jam or Peach Jam**

*with Kate Arnold Sauvignon Blanc, North Coast*

FIRST COURSE:

**Waldorf Salad w/ Granny Smith apples, Walnuts, and Green Goddess**

*with Kate Arnold Dry Riesling, Columbia Valley*

SECOND COURSE:

**Mushroom Risotto w/ Parmesan**

*with Kate Arnold Willamette Pinot Noir, Willamette Valley*

&

*Kate Arnold Hirsch Vineyard Pinot Noir, Willamette Valley*

THIRD COURSE:

**Roast Lamb w/ Root Vegetables**

*with Kate Arnold Daffodill Hill Pinot Noir, Willamette*

&

*Kate Arnold Cabernet Franc, Columbia Valley*

DESSERT:

**Raspberry & Almond Frangipane**

Tickets are \$80 per person.

