



**ELIXIR WINE & CHEF INGRID
INVITE YOU TO A UNIQUE**

FARM TO FORK WINE DINNER

AND

LIVE JAZZ WITH DEONE & MIKEY

THURSDAY MAY 18 AT 6:00

**FOUR COURSE PRIX FIXE MENU PREPARED BY
CHEF INGRID ROHRER SERVED WITH
CURATED WINE PAIRINGS**

**PORCINI DUSTED SEARED SEA SCALLOPS WITH MUSHROOM VIN
BLANC, MICROGREENS**

**ARUGULA AND SHAVED FENNEL SALAD WITH LEMON-FENNEL SEED
VINAIGRETTE, GOAT CHEESE, FRESH BERRIES AND CANDIED PEPITAS**

**MARSALA AND TOMATO BRAISED PORK OSSO BUCCO WITH SOFT
POLENTA AND ROASTED LOCAL VEGETABLES**

**CHOCOLATE DIPPED PRALINE COOKIE TACOS WITH CHOCOLATE
MOUSSE, BRULEED BANANAS, CREME ANGLAISE AND FRESH BERRIES**

**\$130 PP INCLUDES PAIRED WINE TASTINGS
ADVANCE TICKETS REQUIRED: 541 388 5330
TASTINGROOM@ELIXIRWINEGROUP.COM**