

RESTAURANT

Archery Summit

January 26, 2024, Friday at 6 pm

Amuse Bouche

Carpaccio of scallop, pink grapefruit granite
Pine Ridge Sparkling Chenin Blanc/Viognier 91 J.S.
\$17 bottle / \$5 glass

From the Ocean

Foie gras & apple mille feuille, lemon and vanilla compote
2022 Archery Summit Vireton Pinot Gris. 90 W.S.
\$20 bottle / \$6 glass

From the Terrain

Seared halibut, butternut squash ravioli, 24-month aged Parmigiano Reggiano air
2021 Archery Summit Dundee Hills AVA Chardonnay 93 W.E.
\$60 bottle / \$15 glass

From the Land

Roasted duck breast, smoked puréed potato, braised baby carrots, blackberry jus
2021 Pine Ridge Napa Cabernet Sauvignon 93 W.E.
\$60 bottle / \$18 glass

Pre Dessert

Winter berries & Archery Summit Vireton pinot noir sorbet
2021 Archery Summit Vireton Pinot Noir 93 W.S.
\$30 bottle / \$8 glass

Dessert

Chocolate & praline opera cake, green tea ice cream
2021 Archery Summit Dundee Hills Pinot noir 97 D.
\$50 bottle / \$13 glass

Interactive Winemakers dinner with Archery Summit Winemaker Ian Burch & MasterChef Eoghain O'Neill at Restaurant

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\$145/person +20% staff gratuity
6-course and 6 glasses 3oz wine paring

\$95/person +20% staff gratuity
6-course dinner only

(\$) Additional wine bottle orders available for purchase for wine dinner guests only.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

