

Gathering Together Farm

Dinner Menu

Featuring the wines of Tye Wine Cellars

The Evening of June 22, 2007

Prawn Bisque with Shrimp Salad Sandwich

Tye Pinot Blanc, 2004

Composed Salad

Composed Salad of Baby Carrots, Fennel, Garlic Scapes, Palm Hearts, and Purple Spring Onions

With a Preserved Meyer Lemon Aioli

Tye Gewuerztraminer, 2004

Beef Carpaccio with Tomato Terrine

Hemphill Beef Tenderloin thinly sliced and served with Capers, Shallots, Parmesan, Extra Virgin Olive Oil

accompanied by a Siletz Tomato Terrine

Tye Chardonnay, 2003

Basil Sorbet

House Smoked Duck Breast

Smoked Breast of White Pekin Duck served with Baby Beets, Asparagus and

Straw Cake with Baby Dandelion Greens

Tye Pinot Noir, 2004

Vol au Vent

Puff Pastry Box filled with Strawberries and Mascarpone Cream

Chef JC Mersmann and the Farm Crew thanks you for
joining us this evening