

## GRAND DINNER MENU

Billy's tomatoes with burrata,  
two basils and olive oil croutons  
(Lark)

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*Farmers joining us this evening:*

Billy Allstot, ***Billy's Organic Farm***  
Tonasket, Washington

A toast to David Lett

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Paul Atkinson, ***Laughing Stock Farm***  
Crow, Oregon

Pork rillettes with spiced cherries,  
chicken liver mousse bon bon  
with toasted hazelnuts,  
head-to-toe pork terrine  
(Marché)

John Neumeister, ***Cattail Creek Lamb***  
Junction City, Oregon

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Additional producers

Raul Jeffers, ***Penn Cove Mussels***  
Coupeville, Washington

Smoked Penn Cove mussels with  
cream lentils and pickled watermelon rind  
(Earth & Ocean)

John Bernards, ***Farmer John's***  
McMinnville, Oregon

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Keith Ellis, ***Keith's Mascarpone***  
Eugene, Oregon

Stuffed saddle of Cattail Creek Lamb,  
warm shell bean piperade  
and Chris' micro greens  
(Paley's Place)

Laura Ohm, ***Grand Central Bakery***  
Portland, Oregon

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Lemon pound cake, Muscat syrup,  
Keith's mascarpone, Farmer John's berries

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Portland Roasting Farm Friendly Direct  
El Salvador - Nombre de Dios

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Thank you to our generous supporters:

Coffee provided by ***Portland Roasting***

Tea provided by ***Tazo Tea***

Water courtesy of  
***San Pellegrino*** and ***Acqua Panna***

**INTERNATIONAL  
PINOT NOIR CELEBRATION**

**GRAND DINNER  
Friday, July 24, 2009**

**GUEST CHEFS**

Vitaly Paley  
*Paley's Place*  
Portland, Oregon

Stephanie Pearl Kimmel and Rocky Maselli  
*Marché*  
Eugene, Oregon

Adam Stevenson  
*Earth & Ocean*  
Seattle, Washington

Johnathan Sundstrom  
*Lark*  
Seattle, Washington