

Sokol Blosser Wine Maker Dinner



Portland Prime proudly practices sustainable efforts to support the vision of the “Farmer-Chef Connection”. We use local indigenous ingredients, local farmers, ranchers and fishermen.

- **Amuse Guelle > Charcueterie & Fromage, service in the Prime Bar.**
Wine pairing: Meditrina, 52% syrah, 25% zinfandel & 23% pinot noir.

“The Estate Room at Portland Prime”

1st > Carlton Farms Pork, black kale, jasmine fritter & black olive red wine Jus.

Wine pairing: Dundee Hills Pinot Noir, 2007

2nd > “BLT”- Endive, nueske, apple & smoked trout with aged cheddar mustard dressing.

Wine pairing: Pinot Gris, 2009

3rd > Lamb T-Bone, romanesca gratin, cardoons & beet royal glacage.

Wine pairing: Estate Cuvée Pinot Noir, 2007

4th > Coconut & Mascarpone Mousse with meringue, genoise & chocolate salumi.

Wine pairing: Sokol Blosser Riesling, 2009

< Executive Chef Russell Kool and his culinary staff with to thank you for your patronage