

St JOSEF'S

Willamette Valley, Oregon

since 1983

McNary Restaurant & Lounge

February 9th 2018 @ 6:00 pm

\$69 per Person

*Wine Pairing Dinner
with Carl McKnight*



Menu

Grilled Oysters

*in the half shell with garlic, butter,
and garnished with parsley and paprika
paired with Sparkling Lilli*

Winter White Salad

*roasted cauliflower, crunchy endive, sweet pears,
grapes, and toasted pine nuts all come together
with a buttermilk, blue cheese dressing
paired with "All Steel" Chardonnay*

Wild Mushroom Soup

*shiitake and chanterelle mushrooms, shallots, garlic,
in a creamy stock base and garnished with chives
paired with Estate Cuvee Pinot Noir*

Garlic-Rosemary Lamb Chop

*marinated and seared in a garlic-rosemary
puree, served with lemon roasted courgettes
and garlicky lemon roasted potatoes
paired with Kitara Syrah*

Molten Chocolate Cake

*topped with fresh berries and whipped cream
paired with St. Josef's "30" Tawny Port*



Propietors – David Zahradnik & Tara Girod

Chefs : Luis Garay, Lupe Garcia & Sergio Gonzalez

Reservations Required: 503.990.7550

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