

Cascade Culinary Feast

Appetizer

Forest Grove Mushroom and Brie Crostini

A delightful starter featuring earthy mushrooms sautéed with garlic and Adagio's Chestnut tea, topped with creamy Brie on toasted baguette slices.

Main Course

Portland Rack of Lamb with Meaty Gravy

A succulent rack of lamb seasoned with fresh herbs and Adagio's Earl Grey Moonlight tea, served with a rich, aromatic gravy made from lamb scraps and vegetables.

Side Dishes

Tillamook Cheesy Potato Casserole

A comforting casserole of thinly sliced russet potatoes layered with a creamy mixture of sour cream, Adagio's Chestnut tea, and a blend of Tillamook Cheddar, Gruyère, and Colby Jack cheeses.

Scappoose Lemony Green Beans

Tender green beans sautéed with garlic and finished with fresh lemon juice and Adagio's Lemon Soleil tea, offering a bright and refreshing side.

Ashland Herbed Farro Pilaf

A hearty and flavorful pilaf made with farro cooked in vegetable broth and Adagio's Green Rooibos Bonita tea, mixed with fresh herbs for a delightful accompaniment.

Desserts

Newport Sorbet

A light and refreshing sorbet made with fresh citrus juices and Adagio's Chamomile tea, perfect for cleansing the palate.

Coos Bay Chocolate Torte

A rich and decadent flourless chocolate torte enhanced with a blend of Adagio's Assam Melody, Berry Blues, and Blackberry teas, and fresh blackberries for a sophisticated finish to the meal. The tea blend used is aptly named *Coos Bay Chocolate Torte tea*.

Forest Grove Mushroom and Brie Crostini

TOTAL TIME: 20 minutes

1 baguette, sliced into 1/2-inch pieces
2 T olive oil
1 C mushrooms, sliced
1 clove garlic, minced

1/4 C Almond Oolong tea, brewed and cooled
1/2 C Brie cheese, sliced
Salt and pepper to taste

PREHEAT YOUR OVEN TO 375°F. Brush the baguette slices with olive oil and place them on a baking sheet. Toast in the oven for 5-7 minutes, or until golden brown.

IN A SKILLET, heat the remaining olive oil over medium heat. Add the mushrooms and garlic, cooking until the mushrooms are tender, about 5 minutes. Add the brewed Forest Berries tea and cook for another 2 minutes. Season with salt and pepper.

TOP EACH CROSTINI with a slice of Brie and a spoonful of the mushroom mixture. Serve warm.

Portland Rack of Lamb with Meaty Gravy

TOTAL TIME: 1 hour 30 minutes

1 rack of lamb, frenched
2 T olive oil
Salt and pepper to taste
2 cloves garlic, minced

1 T fresh rosemary, chopped
1 T fresh thyme, chopped
1/2 C Adagio's Earl Grey Moonlight tea, brewed and cooled

FOR THE GRAVY:

Lamb scraps and bones
1 onion, chopped
2 carrots, chopped
2 celery stalks, chopped
2 cloves garlic, minced

1/4 C flour
2 C beef broth
1/2 C Earl Grey Moonlight tea, brewed and cooled
Salt and pepper to taste

PREHEAT YOUR OVEN TO 400°F. Season the lamb with salt, pepper, garlic, rosemary, and thyme. Heat the olive oil in a large oven-safe skillet over medium-high heat. Sear the lamb on all sides until browned, about 5 minutes.

TRANSFER THE SKILLET to the oven and roast for 20-25 minutes, or until the internal temperature reaches 135°F (57°C) for medium-rare. Remove the lamb from the oven and let it rest for 10 minutes before slicing.

FOR THE GRAVY: In a large pot, add the lamb scraps and bones, onion, carrots, celery, and garlic. Cook over medium heat until the vegetables are softened, about 10 minutes. Sprinkle the flour over the mixture and stir to combine. Gradually add the beef broth and brewed Earl Grey Moonlight tea, stirring constantly. Bring to a simmer and cook until thickened, about 20 minutes. Strain the gravy and season with salt and pepper.

SERVE THE LAMB with the meaty gravy drizzled over the top.

Tillamook Cheesy Potato Casserole

TOTAL TIME: 1 hour

6 lg russet potatoes, peeled and thinly sliced
1 C sour cream
1/2 C Adagio's Chestnut tea, brewed and cooled
1/2 C milk
1/2 C mayonnaise
1/2 C shredded Tillamook Cheddar cheese

1/2 C shredded Tillamook Gruyère cheese
1/2 C shredded Tillamook Colby Jack cheese
1/4 C unsalted butter, melted
1 sm onion, finely chopped
2 cloves garlic, minced
Salt and pepper to taste

PREHEAT YOUR OVEN TO 375°F. Grease a 9x13-inch baking dish.

IN A LARGE BOWL, combine the sour cream, brewed Chestnut tea, milk, mayonnaise, Tillamook Cheddar cheese, Tillamook Gruyère cheese, Tillamook Colby Jack cheese, melted butter, onion, garlic, salt, and pepper. Mix well.

LAYER THE POTATO SLICES in the prepared baking dish, pouring the cheese mixture over each layer.

BAKE FOR 45-50 MINUTES, or until the potatoes are tender and the top is golden brown. Let cool slightly before serving.

Scappoose Lemony Green Beans

TOTAL TIME: 15 minutes

1 lb green beans, trimmed
2 T olive oil
2 cloves garlic, minced
1 T fresh lemon juice

1/4 C Lemon Soleil tea, brewed and cooled
Salt and pepper to taste

IN A LARGE SKILLET, heat the olive oil over medium heat. Add the green beans and garlic, sautéing until the beans are tender, about 5-7 minutes. Add the lemon juice and brewed Lemon Soleil tea, cooking for another 2 minutes. Season with salt and pepper.

Ashland Herbed Farro Pilaf

TOTAL TIME: 40 minutes

1 C farro	1 small onion, finely chopped
2 C vegetable broth	1 clove garlic, minced
1/2 C Adagio's Green Rooibos Bonita tea, brewed and cooled	1/4 C fresh parsley, chopped
1 T olive oil	1 T fresh dill, chopped
	Salt and pepper to taste

RINSE THE FARRO under cold water. In a medium saucepan, combine the farro, vegetable broth, and brewed Green Rooibos Bonita tea. Bring to a boil, then reduce the heat and simmer for 25-30 minutes, or until the farro is tender.

IN A LARGE SKILLET, heat the olive oil over medium heat. Add the onion and garlic, cooking until softened, about 5 minutes. Stir in the cooked farro, parsley, and dill. Season with salt and pepper.

Newport Sorbet

TOTAL TIME: 4 hours (including freezing time)

1 C water	1/4 C fresh lemon juice
1/2 C sugar	1 T orange zest
1/2 C Chamomile tea, brewed and cooled	1 T lemon zest
1/2 C fresh orange juice	

IN A SMALL SAUCEPAN, combine the water and sugar. Bring to a boil, stirring until the sugar is dissolved. Remove from heat and let cool.

IN A LARGE BOWL, combine the brewed Chamomile tea, orange juice, lemon juice, orange zest, and lemon zest. Stir in the cooled sugar syrup.

POUR THE MIXTURE into an ice cream maker and freeze according to the manufacturer's instructions. Alternatively, pour into a shallow dish and freeze, stirring every 30 minutes until the sorbet is firm.

Coos Bay Chocolate Torte

TOTAL TIME: 1 hour 10 minutes

1 1/2 C bittersweet chocolate, chopped
3/4 C unsalted butter
6 large eggs, separated
3/4 C sugar

1/4 C Coos Bay Chocolate Torte tea,
brewed and cooled
1/2 C fresh blackberries, mashed
2 T unsweetened cocoa powder
Pinch of salt

PREHEAT YOUR OVEN TO 350°F. Grease a 9-inch springform pan and line the bottom with parchment paper.

IN A HEATPROOF BOWL, combine the chocolate and butter. Place the bowl over a saucepan of simmering water (do not let the bowl touch the water) and stir until melted and combined. Remove from heat and let cool slightly.

IN A LARGE BOWL, beat the egg yolks and sugar until pale and thick, about 5 minutes. Gradually add the melted chocolate mixture, brewed teas, and mashed blackberries, stirring until combined.

IN ANOTHER BOWL, beat the egg whites with a pinch of salt until stiff peaks form. Gently fold the egg whites into the chocolate mixture in three additions, being careful not to deflate the batter.

POUR THE BATTER into the prepared pan and bake for 35-40 minutes, or until the top is set and a toothpick inserted into the center comes out with a few moist crumbs. Let cool completely in the pan on a wire rack.

REMOVE THE SPRINGFORM RING and transfer the torte to a serving plate. Dust with cocoa powder before serving.