



Presents a wine and food pairing menu featuring

Compton Wine Dinner

Chef Karen Moyer

Wine Guest Tabitha and Matthew Compton

June 29, 2024

\$100 per person (gratuity not included)

Five-course meal designed and prepared by Chef Karen Moyer.
A selection of Compton wines are thoughtfully paired with each course.

Dinner location: Yachats Community Presbyterian Church, 360 W 7th Street, Yachats, OR

Welcome reception begins at 6 p.m. with a Spritz crafted with
limited edition Compton Ramato of Pinot Gris.

Dinner begins at 6:30

Deconstructed Sushi Roll

Seasonal fish | crispy rice | avocado | gochujang mayo | candied ginger jalpeños |
wasabi micro greens

2022 Compton Pinot Blanc

Potato Pave

crispy potato pave | beurre blanc | pickled mustard seeds

2019 Compton Concrete Egg Chardonnay

Maitake Mushroom

Brown butter sage maitake | roasted squash | wilted greens | toasted walnuts

2018 Compton Llewlynn Cuvée Pinot Noir

Glazed Duck Confit

Confit duck leg with sherry glaze | pureed parsnip and potato | green olive relish
| salsa verte

2021 Compton Bovine Pinot Noir

Araguani Chocolate Ganache Gateau with Amarena cherries

Flourless sponge cake | Venezuelan Araguani chocolate ganache | Amarena cherries

2018 Compton Waldport dessert wine