



Seven Bridges Wine Dinner

Chef Karen Moyer

Wine Guest Bob Switzer

March 22, 2025

\$125 per person (gratuity not included)

Five-course meal designed and prepared by Chef Karen Moyer.

A selection of Seven Bridges 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.

Dinner begins at 6:30

Amuse Bouche

Wild mushroom shortbread | green tomato chutney | mascarpone | toasted mustard (V, GF)

Seven Bridges 2018 Volcano Ridge Chardonnay

Crab and Shrimp Pate

Crab and shrimp pâté | toasted brioche | black garlic butter |
preserved lemon salsa

Rich and buttery Dungeness crab and shrimp pate with fresh herbs

Seven Bridges 2018 Reserve Volcano Ridge Chardonnay

Vegetarian

Lions mane mushrooms and hearts of palm and combine with fresh herbs in tender pâté.

Silverback 2021 Pinot Gris

Roulé Rustique de Chorizo et Racines

Thinly sliced, roasted potatoes encase a blend of root vegetables, spinach, ricotta, chorizo and fontina cheese. (GF)

Vegetarian

made without chorizo

Seven Bridges 2019 Quintessence Vineyard Cabernet Sauvignon

Braised Lamb, Butter Beans, Mint Gremolata

Succulent lamb, paired with "warm" spices and a touch of smoky heat from Harissa balanced with cooling mint gremolata. Served with creamy butter bean mash and roasted root vegetables (GF)

Vegetarian

Braised portobello mushrooms, Butter Beans, Mint Gremolata

Sumptuous, juicy mushrooms topped with a smoky harissa flavored sauce, Served with creamy butter bean mash, black lentils and roasted root vegetable (GF)

Seven Bridges 2018 Petit Verdot

Torta Frollona di Castagne Con Ricotta

Chestnut shortcrust pastry filled with ricotta cream, chestnut puree and dark chocolate.

Served with dried fruit compote. (V)

Seven Bridges 2019 Paradox

V = vegetarian, GF = gluten free