



OLALLA
VINEYARD & WINERY



“Date Night” Dinner in the Vineyard

\$300 + tax per couple

Featuring Chef Kyle of Subtle Approach Catering
and
live music by Francesco Crosara and Tim Lerch duet

Saturday | August 17th | 6pm

Appetizer

Cucumber & Tomato Gazpacho
clear cucumber & tomato broth | Dungeness crab salad |
avocado mousse | herb garden | oregano
wine pairing: 2023 “Emmy” Marsanne/Roussanne Blend

Salad

Baby Heirloom Tomato Salad
marinated heirloom tomatoes | parmesan mousse | pickled ramp | crisp basil |
red pepper tuile | garlic cracker | burrata | herb oil | dehydrated parsley
wine pairing: 2022 Dry Rose

Entree

Fennel Cured Beef Tenderloin
demi glazed baby carrots | lemon & parmesan polenta | wilted chard |
blue cheese pudding | chives
wine pairing: 2019 “Gold Icon” Cabernet Sauvignon

Dessert

White Chocolate & Matcha Mousse
white chocolate mousse | matcha sponge | lemon curd | mint | crisp meringue |
vanilla & honey whipped goat cheese
wine pairing: 2016 Semillon Ice Wine