

+ luminaria +
restaurant & patio

**ALEXANA WINE DINNER
AT CASA ESPAÑA**
Thursday, June 14th at 6:30PM

FIRST COURSE

Smoked Trout Mousse

Pickled Onion | Cone

2014 Pinot Gris, Willamette Valley

SECOND COURSE

Diakon Summer Salad

Baby Greens | Grapefruit | Jicama | Citrus Cilantro Vinaigrette

2013 Chardonnay, Willamette Valley

MAIN COURSE

Chimayo Dusted Lamb Loin

Roasted Corn Succotash | Blue Corn Mash | Mango Habanero Sauce

2011 Estate Pinot Noir, Willamette Valley

2013 Estate Pinot Noir, Willamette Valley

DESSERT

Guava Cheesecake

Chia Caviar | Pineapple Crisp

2014 Late Harvest Riesling, Willamette Valley

**\$125 PER PERSON
(ALL INCLUSIVE)**

Executive Chef, Arturo Urreola