

+ luminaria +  
restaurant & patio

**Archery Summit/Pine Ridge Wine Dinner**  
**July 19th at 6:30PM**

**First Course**

TINY SHELLFISH PLATTER

East Coast Oyster, Jumbo Prawn, King Crab on the Half Shell,  
Razor Clam Crudo Charred Tomatillo Cocktail Sauce  
*Pine Ridge, Dijon Clones Chardonnay, Napa Valley 2014*

**Second Course**

LAMB CARPACCIO

Charred Leeks, Creme Friache, Crunchy Lettuces  
*Archery Summit Premier Cuvee Pinot Noir, Willamette Valley, 2015*  
*Archery Summit Arcus Pinot Noir, Willamette Valley, 2015*

**Main Course**

PASTRAMI RIB EYE

House Kraut, Spaetzle, Charred Onion, Rye Bread Cracker  
Pine Ridge, Cabernet Sauvignon, Napa Valley, 2015  
*Pine Ridge, Cabernet Sauvignon, Stag's Leap District, 2013*

**Dessert**

CREME FRIACHE PANNA COTTA

Peaches, Gingersnap Crumble, Blackberries  
*Archery Summit, Pinot Gris, Willamette Valley, 2016*

\$150 per person (all inclusive)

Executive Chef – Sean Sinclair