

2008 CWA Ambassador Dinner Menu

ARRIVAL

Oxtail Marmalade on Truffled Brioche  
Wild Mushroom, Caramelized Onion and Dry Jack Tartlette  
Salmon Canape  
*NV Argyle Sparkling Brut*

DINNER

Creamy Caramelized Cauliflower and Maine Potato Soup with American Sturgeon Caviar  
and White Truffle Oil  
*2006 Ferngrove Cossack Riesling*

Black Pepper Crusted Sea Scallops with Fennel Puree and an  
Organic Carrot-Vanilla Butter Emulsion  
*2005 Van Duzer Westside Blocks Pinot Noir*

Radicchio with Shaved Parmesan and Aged Balsamic Dressing  
*2005 Seven Hills Winery Pentad, Vintage Red Wine, Walla Walla Valley*

Carlton Farms Pork Confit with Barbequed Beans  
*2004 Charles Krug Generations (Family Reserve)*

Honey Bacon Cornbread with Maple Ice Cream

**Tonight's dinner was designed and prepared by:**

Gabriel Rucker, Le Pigeon, Portland, Oregon  
Steve Corry, Five Fifty-Five, Portland, Maine

**Assisted by:**

Brad Messier, Five Fifty-Five  
Steve Brockman, Vibrant Table  
Students from the Oregon Culinary Institute

**Special Thanks to:**

Bank of America  
Phillips & Company

Carlton Farms, FIJI Water, and St. Honoré Boulangerie for their generous donation of  
products featured this evening