

# CALLAHANS MOUNTAIN LODGE

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## BRANDBORG WINES

### *Winemaker's Dinner*

**Friday, February 24, 2012, 6:30 pm**

Five Courses All Inclusive \$70/Person

*Wine, dine and stay in our beautiful lodge for 20% off regular rates including breakfast and tax.*

Presented by **Christopher Kempf**, Executive Chef, Callahan's Lodge and  
**Jeff Philpot**, Marketing Director for Umpqua Valley's Brandborg Winery & Vineyard

2010 Pinot Gris

#### **Crab Caprese Napolean**

Fresh in House made Mozzarella made the day of the wine dinner layered with sweet tomatoes and crab salad drizzled with local extra virgin olive oil and imported balsamic vinegar

2008 Riesling

#### **Filet Tartare**

Fresh Filet Tartar served with pommes gaufrettes

2008 Pinot Noir

#### **Smoking Duck Cigars**

Fresh in house smoke maple leaf Duck breast pulled and mixed with wild mushrooms and tomatoes in a light chicken broth rolled in phyllo dough and baked served with a light cilantro cream sauce

2006 Syrah

#### **Braised Willow Witt Ranch Pork Belly**

Fresh local pork belly pan seared then slowly braised in a rich fresh fruit tomato demi glace served with smoked gouda roasted red pepper mashed Yukon gold potatoes and English pea puree

2009 Gewurtztraminer

#### **Point Reyes Gruyere Encroute**

Point Reyes Blue cheese topped with confit of diced potato covered with Gruyere cheese wrapped in puff pastry baked and served in a pool of pear compote



**FOR RESERVATIONS CALL CALLAHAN'S LODGE: 541-482-1299**