



**Wine Tasting and Food Pairing**

**January 28, 2025 – 4 p.m. to 6 p.m.**

**Wine Flight and 4 Canapé Sized Food Pairings**

**Presented by Chefs, Jason Shaeffer and Tucker Creveling**

**Sommeliers, Chris Hensey and Justin Bray**

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***J Vineyards, Brut Rosé, Russian River Valley, CA, N.V.***

**Strawberry Confit**

**Fried Ham, Ham Foam, Orange Zest**

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***Rocco, Chardonnay, Gravel Road, Willamette Valley, OR, 2018***

**Lobster and Shrimp à la Newberg**

**Cognac-Lobster Crème, Tarragon, Lemon, Cayenne**

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***G.D. Vajra, Freida, "Kye", Langhe, Italy, 2017***

**Braised Lamb Shank Tart**

**Feuille de Brick Shell, Butternut Squash Purée, Cherry, Fennel Demi-Glace**

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***Canard Vineyard, Zinfandel, Napa Valley, CA, 2018***

**Whipped Ricotta di Bufala**

**Salvatore Corso Imported Buffalo Milk Ricotta, Fig Jam, Crostini, Rosemary**

**\$65 per person**

**Wines available for purchase onsite or to order for later delivery**

**RSVP to [info@chimneypark.com](mailto:info@chimneypark.com)**

**(please indicate if you are staying for dinner after the tasting)**