

Wine Dinner

HOSTED BY SOKOL BLOSSER

OCTOBER 28, 2017

Enjoy delectable Osthoff culinary creations paired with incredible wines from the Sokol Blosser Winery of the Dundee Hills of Oregon. Founder Susan Sokol Blosser will host the event.

5:30 PM - Meet & Greet

6 PM - Four-Course Dinner with Wine Pairings

\$75 per person, plus tax and gratuity.

Menu

Pork Terrine en Croute roasted pear, brie foam | *Paired with Evolution Sparkling*

Duck "Wings"

herb flan, celery slaw, spicy mustard glaze | *Paired with Evolution Riesling, 2016*

Roasted Pheasant "Panzanella" Salad

corn bread, apple, root vegetable, bacon vinaigrette | *Paired with Evolution Red*

Porchetta

braised fennel, roasted Osthoff garden potato, pork and fig jus lie | *Paired with Big Tree Block Pinot Noir, 2014*

Apple Tartine

Honeycrisp apple and truffled caramel | *Paired with Estate Rose, 2016*

Special à la carte cooking course offered at L'ecole de la Maison.

\$50 plus tax • 2:30-4:30 PM

FOR MORE INFORMATION OR RESERVATIONS,
VISIT LOLASONTHELAKE.COM OR CALL 920.876.5840.



RESTAURANT AND LOUNGE

ON THE CORNER OF LAKE AND EAST STREET ELKHART LAKE