



Presents a wine and food pairing menu featuring

## **Compton Wine Dinner**

Chef Karen Moyer

Wine Guest Tabitha Compton

June 29, 2024

\$100 per person (gratuity not included)

Five-course meal designed and prepared by Chef Karen Moyer.  
A selection of Compton wines are thoughtfully paired with each course.

**Dinner location: Yachats Community Presbyterian Church, 360 W 7th Street, Yachats, OR**

Welcome reception begins at 6 p.m. with a Spritz crafted with  
limited edition Compton Ramato of Pinot Gris.

Dinner begins at 6:30

### **Deconstructed Sushi Roll**

Seasonal fish | crispy rice | avocado | gochujang mayo | candied ginger jalpeños |  
wasabi micro greens

Vegetarian: replaces fish with roasted cauliflower florets

**2023 Compton Sauvignon Blanc**

### **Potato Pave**

crispy potato pave | beurre blanc | black garlic glaze |  
pickled mustard seeds

**2019 Compton Concrete Egg Chardonnay**

### **Maitake Mushroom**

Brown butter sage maitake | summer squash | walnuts | wilted greens

**2018 Compton Llewlyn Cuvée Pinot Noir**

### **Glazed Duck Confit**

Confit duck leg with sherry glaze | pureed parsnip and potato | green olive relish  
| salsa verte

Vegetarian: Pithivier of potato, portobello mushroom, Gruyère, braised leeks |  
tarragon cream

**2017 Compton Alpine Pinot Noir**

### **Araguani Chocolate Ganache Gateau with Amarena cherries**

Deep, dark chocolate sponge | Venezuelan Araguani chocolate ganache | Amarena cherries

**2018 Compton Waldport dessert wine**