

GHOST TREE INVITATIONAL

Caymus Wine Dinner

Amuse

Hama Hama Oyster on the Half Shell

house made XO sauce, scallion, pink peppercorn bubbles

Emolo Sparkling N6

1st course

Albacore Carpaccio

sofrito crudo, lemon preserves

Emolo Sauvignon Blanc 2022

2nd Course

Cacio e Pepe

bucatini pasta, Oregon truffles, black pepper, grana padano

Emolo Merlot 2020

Intermezzo

Yuzu Pearl Granite Cherry Blossom Shoyu

3rd Course

16 Hour Braised Painted Hills Short Rib

Yukon Gold pomme puree, local rainbow carrots from Deschutes Produce

Caymus Cabernet Sauvignon 2020 & Caymus Special Series 2018

Dessert

Balsamic Grilled peaches

cobbler crumble, chantilly cream

Emolo Sparkling