

New Years Eve Menu

Antipasti

Wild Mushroom and Kabocha Squash Tart, Taleggio Fonduta and Baby Greens 10 -
2006 Bricco Pinot Noir

Seared Foie Gras with Roasted Spiced Honeyed Pears 14 -
2006 Tre Nova Dolce Passa

Kumamoto Oysters on the Half Shell with Ruby Grapefruit Mignonette 12 -
NV Loredan Gasparini Prosecco

Insalate

Mache, Roasted Yellow Beet, Shaved Crucifloro Cheese
Pumpkin Oil Vinaigrette and Pistachio nuts 9 -
2005 Bricco Sangiovese

Endive, Fennel, Blood Oranges, Luques Olives, Lemon Infused
Extra Virgin Olive Oil 9 -
2007 Ugo Lequio Arneis

Primi

Handmade Lobster Ravioli with Meyer Lemon Butter 16 -
2007 Ugo Lequio Arneis

Handmade Tagliatelle with White Truffle 15 -
2007 Ugo Lequio Arneis

Secondi

Wild Mushroom Stuffed Filet of Beef, Bordelaise Demi Glace
Mashed Yukon Gold Potato 25 -
2003 Cana's Feast Bordeaux Blend

Pan Roasted Breast of Duck, Orange scented Gnocchi, Sauce of Pinot Noir,
Caramelized Cranberries and Aged Balsamic 25 -
2006 Cana's Feast Pinot Noir (Bottle Only)

Speck Wrapped Seared Diver Scallops Potato Leek Galette, Black
Olive Vinaigrette 23 -
2005 Bricco Sangiovese

Roasted Rack of Sudan Farms Lamb, Parsnip Cake and Pan Sauce 27 -
2006 Cana's Feast Bordeaux (Bottle Only)

Formaggi

Gorgonzola Naturale, Grana Padano and Morbier Accompanied by
Sea Salt Roasted Almonds and Fig Jam 13 -
2005 Bricco Red Wine or 2005 Sangiovese

Dolce

White Chocolate Hazelnut Semi-Freddo with Bittersweet Chocolate Sauce 7 -

Almond Cake with Red Wine Poached Pears and Crème Fraiche 7 -

20% Gratuity added to Parties of Six and Greater / Regrettably No Separate Checks

Cana's Feast Winery . 750 West Lincoln . Carlton, Or . 503-852-0002 . www.canasfeastwinery.com