



# EDENVALE

## PAIRING MENU

### PLATTERS & BOARDS

<b>Mezzo Greek Board</b> (Serves 2): Marinated olive mix, dolmas, hummus, vegetables served with Pita breads	18.00
<b>Charcuterie Board</b> (serves 2): Salami, cheeses, jams, marinated olives, pickled vegetables served with bread and crostini	19.50
<b>Farmer's Board:</b> Sous vides roast beef, chimichurri sauce, arugula, marinated goat cheese served with bread and crostini	16.00
<b>Ploughman's Board:</b> Bread loaf, cheddar, onion jam and sliced apple.	14.00

### SPREADS & DIPS

<b>Bacon Brie</b> served with crostini	12.00
<b>Artichoke Dip</b> served with crostini	10.00
<b>Crackers with Spicy Lemon Aioli Dip</b>	8.00
<b>Vegetables with Rich Garden Dip</b>	10.00

### SWEETS & DESSERTS

<b>Hot Chocolate Lava Cake</b>	9.00
<b>Seasonal Fruit Board:</b> Add Brie slice for \$5	12.50
<b>Cinnamon and Sugar Crisps &amp; Cakes</b>	9.50

### SIDES AND DRINKS

<b>Small jar of honey</b>	3.00
<b>Small carafe of fruit juice (orange or grapefruit)</b>	5.00
<b>Soda</b>	2.50
<b>Pellegrino Sparkling Water (16 oz)</b>	5.00
<b>Beer</b>	6.00
<b>Basket of Crostini</b>	5.00
<b>Fresh Baguette w/olive oil</b>	5.00



# Welcome to the historic Eden Valley Orchards and EdenVale Winery

Eden Valley Orchards began as an Oregon Donation Land Claim farm in 1851 and became the first commercial pear orchard in the United States in 1885 under the ownership of the Stewart family. Budwood from his trees started most of the orchards in the Rogue Valley, and the remaining trees at Eden Valley continue to be used in our award-winning pear ciders! The history making continued when EdenVale Winery opened its doors in 2001. Our talented winemaker, Ashley Campanella, has been here since day one and stepped into her role as Head Winemaker in 2008. Under Ashley's direction and passion for quality wines that reflect the best of the region, our wines have been consistent medal winners. EdenVale wines are truly a taste of the best of the Rogue Valley!

## Wine Tasting Flights

All Red Flight - \$20 (includes 5 tastes of reserve wines and house reds)

Mixed Flight – \$15 (3 reds 2 whites)

All White – \$15 (Includes 5 wines, ciders and late harvest viognier)

3 Red Tastes \$10; 3 whites \$10

## Wine Club Membership Benefits

Benefits include a complimentary half flight for members and one guest (or co-member).

Members can receive an additional complimentary half flight with the purchase of a bottle of wine, and the Wine Club Discount of 15% will be applied to further purchases. \*NEW\* - Members now receive their 15% discount on wine purchased by the bottle or glass! Members also receive a 20% discount on case purchases. Ask your server for more details on our Club options.

## Frequent Visitor or Gift Option

**Cheers! To You Ticket for Wines by the Glass.** For frequent visitors who enjoy tasting our wines by the glass, we offer six glasses for a pre-purchase price of \$50. All wines are eligible except our premium and Collectors Reserve reds, and we keep track of your purchases in house so you don't have to! This program makes a fantastic gift, too! Ask your server for more details.