

FARM FRESH UNCORKED

ESTABLISHED 2014

This year we will celebrate all of the signature ingredients of the past while amplifying 2024's signature ingredient: Grapes

GOURMET BITES MENU

*Menu Curated & Prepared by
Chef Ferzon Gonzalez
and Dylan Welles, general
manager from the
Venetian Hillsboro*



Wine Pairings & Dueling Cocktail Competition
2024 – Grapes

Garden Salad ^{VG GF} & Bread Service ^V

Antipasto skewers, tomato, basil and mozzarella ^{V GF}
2019 – Tomatoes

Vegan goat cheese, peaches, pistachio & mint crostini ^{VG}
2014 – Peaches

Savory pear tart with bleu cheese & arugula crostini ^V
2021 – Pears

Strawberry bruschetta bites ^V
2015 – Strawberries

Apple brie puff pastry bites ^V
2016 – Apples

Spring peas, goat cheese, honey fresh mint crustini ^V
2018 – Honey

**Cauliflower bisque shooter, gruyere,
Oregon hazelnut paprika oil shooters ^V**
2017 – Hazelnuts

Braised jackfruit, polenta cake, rosemary-thyme ^{VG GF}
2022 – Rosemary

Gourmet Popcorn ^V
2023 – Corn

V - VEGETARIAN • GF - GLUTEN FREE • VG - VEGAN

