



February 2020 Volume CXCVI (196)

16+ years

Our first Saturday of the month Champagne Brunch is tomorrow! Saturday, February 1, 2020 from 10-4 P.M.

MEDITERRANEAN FRITTATA, DELUXE CHEESEBURGERS & TRUFFLE FRENCH FRIES

CRAB BENEDICT, LOX & BAGELS, AVOCADO TOAST, BLUEBERRY SCONES,

REGULAR MENU ALSO AVAILABLE RESERVATIONS WELCOME

503-589-0775

Basel Cellars Wine dinner on Friday, February 14th Valentine's Day 4-8 PM Menu attached

February the sweetest month of all! We have amazing Chocolate Truffles

The Grand Cru at Santiam Wine & Bistro

February 2020 Wine Tasting Calendar:

SATURDAY, FEBRUARY 1ST

CHAMPAGNE BRUNCH FROM 10-4 PM

MEDITERRANEAN FRITTATA

DELUXE CHEESEBURGERS &

TRUFFLE FRENCH FRIES

BLUEBERRY SCONES

REGULAR MENU ALSO AVAILABLE RESERVATIONS WELCOME

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WEDNESDAY, FEBRUARY 5TH 4-8 PM

TASTING: WHITE BURGUNDY

DINNER SPECIAL: PAN FRIED WILLAPA BAY OYSTERS

FRIDAY, FEBRUARY 7TH 4-8 PM

TASTING: SYRAH FROM CA.WA. & OR.

DINNER SPECIAL: PAINTED HILLS MEATLOAF

W/MUSHROOM GRAVY & MASHED POTATO

SATURDAY, FEBRUARY 8TH TASTING

FEBRUARY CHEAP & CHEERFUL 11-4

LUNCH SPECIAL DELUXE CHEESEBURGERS & TRUFFLE
FRENCH FRIES

WEDNESDAY, FEBRUARY 12TH 4-8PM

TASTING: BUBBLY ROSE

DINNER SPECIAL: ROASTED HALIBUT

W/BEURRE BLANC SAUCE

SPECIAL APPETIZER: OYSTER SHOOTERS

SHE WANTS TO COME TO THIS ROMANTIC
EVENING

FRIDAY, FEBRUARY 14TH 4-8 PM

HAPPY VALENTINE'S DAY

WINE TASTING: WINES FROM BASEL CELLARS

DINNER SPECIAL: PLEASE SEE ATTACHED MENU

RESERVATIONS WELCOME

SATURDAY, FEBRUARY 15TH 11-4

TASTING: LEFTOVERS

LUNCH SPECIAL DELUXE CHEESEBURGERS W/
TRUFFLE FRIES

WEDNESDAY, FEBRUARY 19TH 4-8 PM

TASTING: CHARDONNAY

DINNER: DEEP FRIED LING COD & FRIES

FRIDAY, FEBRUARY 21TH 4-8 PM

TASTING: WASHINGTON RED BLENDS

DINNER: ROASTED PRIME RIB

SATURDAY, FEBRUARY 22ND 11-4

TASTING LEFTOVERS

LUNCH SPECIAL DELUXE CHEESEBURGERS &
TRUFFLE FRENCH FRIES

WEDNESDAY, FEBRUARY 26TH 4-8 PM

TASTING: RHONE STYLE WHITES

DINNER: MARY'S ORGANIC

CHICKEN PICCATA

FRIDAY, FEBRUARY 28TH

TASTING: REDS FROM PIEMONTE

DINNER: HERB CRUSTED LAMB CHOPS