



# THE MILTON INN

## WINDERLEA WINERY with Scott Nagle

- FIRST** Lightly Cured Scallop  
Buttermilk, Sorrel, Lime, Poppy Seed  
Pinot Blanc, Winderlea 2021
- SECOND** Pate En Croute  
Pork & Duck Pâté In Pastry  
Dried Cherries, Willamette Valley Stone Ground Mustard  
Pinot Noir, Winderlea “Bounteous” 2022
- THIRD** Grilled Venison Loin  
Charred Radicchio, Roasted Grapes, Rosemary Juniper Sauce  
Pinot Noir, Winderlea “Estate Vineyard” 2019  
Pinot Noir, Winderlea “Estate Vineyard” 2021
- DESSERT** Pastry of the Moment