



present

A Winemaker's Dinner

December 11 • 7-9pm | \$79 per person

Cooper Spur and Mt. Hood Winery present a fun, culinary experience. Five delectable courses are paired with exquisite Mt. Hood wines. Hear from Cooper Spur chef James Gillanders and Mt Hood Winery winemaker Eli Pynch about sourcing local ingredients and making exceptional wine on Mt Hood.

Acorn Squash Topped with Curried Chickpea

Roasted Acorn Squash, Chickpea-Mushroom Curry
Wine Pairing: Cooper Spur Private Label Pinot Gris

Spiced Sweet Potato & Peanut Purée

A Rich, Spicy Soup, with Smoky Pita Chips
Wine Pairing: White Riesling

Butternut Squash Carbonara

Creamy Butternut Squash Pasta, Romano Cheese,
Applewood Bacon, Sage
Wine Pairing: Pinot Noir

Maple Glazed Pork Chop

A Maple Glazed Pork Chop, Sweet & Tangy Pear Chutney,
Fingerling Potatoes
Wine Pairing: Cooper Spur Red Blend

Pumpkin Cheesecake

With Candied Pecans and Rum Caramel
Wine Pairing: Pinot Noir Port

Reservations Required, Please Call 541.352.6692 ext. 0

www.CooperSpur.com • 10755 Cooper Spur Road, Mt Hood, Oregon

Just 22 miles from Hood River, on the North side of Mt Hood