



Wine Dinner

Monday, January 19th, 2025

5:30 pm Predinner Gathering

6 pm Dinner Commences



We are thrilled to announce an exclusive wine dinner featuring the acclaimed Sokol Blosser Winery. This special evening will be made even more memorable as Alex Sokol Blosser himself joins us to share his expertise and passion. Guests will enjoy a thoughtfully curated menu paired with world-class wines, all in the elegant ambiance that makes Michel's an unforgettable culinary destination.

Founded in 1971 in Oregon's renowned Willamette Valley, Sokol Blosser Winery has been a pioneer in American winemaking, celebrated for its commitment to sustainable farming and producing exceptional Pinot Noir and other varietals. Alex Sokol Blosser, who serves as both winemaker and co-president, continues the family legacy with innovative techniques and an infectious enthusiasm for the craft.

Don't miss this unique opportunity to savor exquisite wines and connect with one of the industry's most passionate leaders—reserve your spot for an extraordinary night at Michel's!

Please contact Michel's restaurant to make a reservation.



SOKOL BLOSSER

Wine Dinner Collab

Monday, January 19th, 2026

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6 pm Dinner Commences

❖ *First Course* ❖

FRESH AHI SASHIMI TATAKI

pickled daikon, ginger, shiso leaf, mango,
wasabi aioli

Bluebird Cuvee Brut Sparkling

Willamette Valley, Or, 2022

❖ *Second Course* ❖

DUNGENESS CRAB CAKE

pea lemon puree, roasted tomato coulis
Pinot Gris Estate
Willamette Valley, Or, 2024

❖ *Third Course* ❖

ROASTED DUCK BREAST

hawaiian hibiscus gastrique,
porcini mushroom risotto, pan sauce
Kalita Vineyard, Pinot Noir
Yamhill-Carlton, Willamette, Or, 2022

❖ *Fourth Course* ❖

MISO SCOTTISH SALMON

minted carrots, somen noodles,
lemon caper vin blanc,
Orchard Block, Pinot Noir

Dundee Hills, Willamette Valley, Or, 2023

❖ *Dessert* ❖

PASSIONFRUIT PAVLOVA

hawaiian passionfruit, meringue,
fresh berries, italian gelato

155 exclusive of tax & gratuity

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

allergy warning: menu items may contain or come into contact with milk, eggs, fish, crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and sesame.
please inform your server of any allergies before ordering